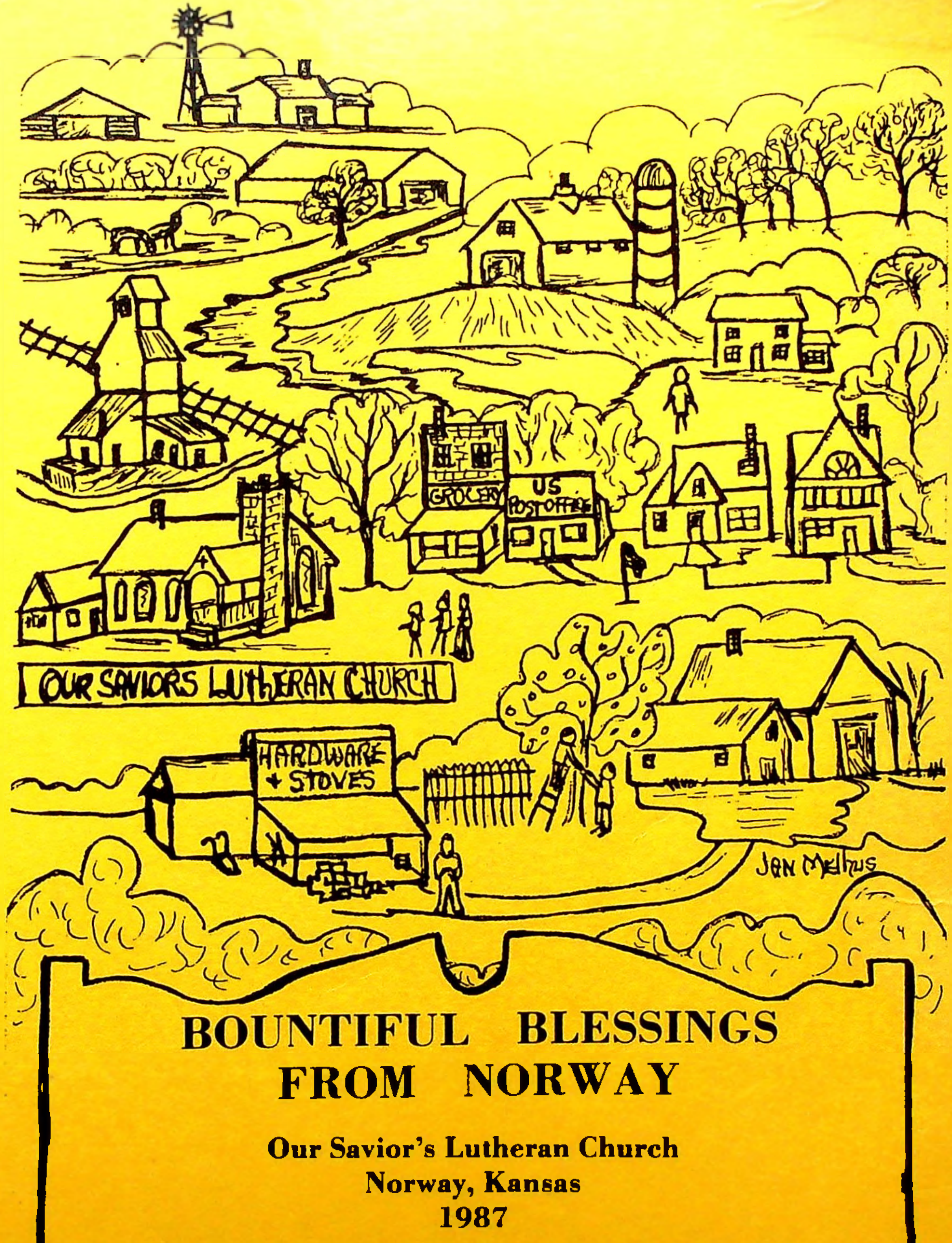

OUR SAVIORS LUTHERAN CHURCH
GROCERY
US POST OFFICE
HARDWARE + STOVES
Jan Melhus

BOUNTIFUL BLESSINGS FROM NORWAY

Our Savior's Lutheran Church
Norway, Kansas
1987

To Linda
from Mama

THANK YOU !!!

We dedicate this book to all cooks, past and present. Some of these recipes are treasured keepsakes, some are new ideas. They all, however, reflect the love of good cooking and caring for the ones we love.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would not exist. A special thanks, too, to Jan Melhus for her artistic talent as seen on the charming cover which is full of symbolism concerning the Norway area.

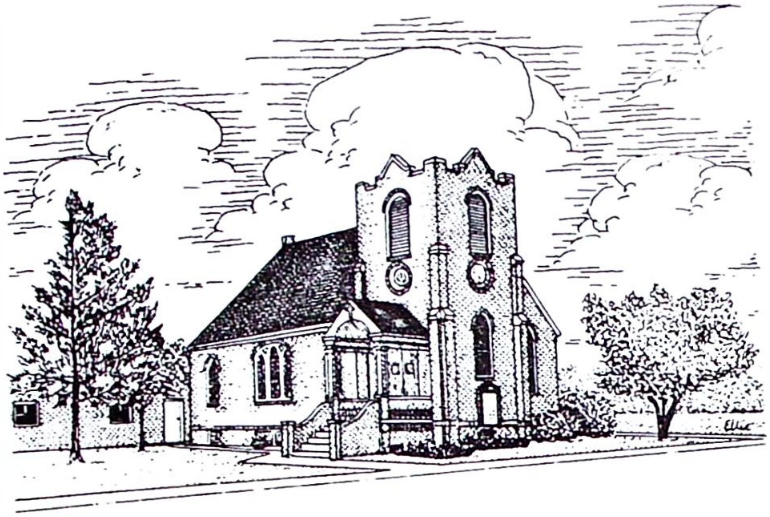
We hope you will enjoy the many outstanding and treasured recipes on the pages that follow. Happy Cooking!!!

The Cookbook Committee

Elaine Webb, chmn.
Sue Buer
Aileen Carlgren
Emily Carlgren
Norma Carlgren
Ann Dickerhoof
Evelyn Heltne
Pat Jensen
Beth Stensaas
Louise Young
Joyce Stensaas

*Denotes recipes submitted in memory of some of our favorite past cooks.

(P) Denotes recipes submitted by wives of former pastors or interns.



HISTORY OF THE ALCW OF OUR SAVIOR'S LUTHERAN CHURCH

The Ladies' Aid of Our Savior's Lutheran Church, Norway, Kansas, was organized in 1873 by Pastor Jens Highland. Mrs. Amund Larsen served as the first president. One of the first projects of the group was the financing of the purchase of a church bell costing eighty-five dollars which became part of the church steeple in 1893. The group met twice a year, spring and fall. Sewing and quilting were the main projects with a sale held twice a year. The profits were contributed to home and foreign mission work of the church. During the pastorate of T.M. Bakke, the Ladies' Aid financed the building of a kitchen annex to the church. (approx. 1905) Here the group held their bazaars and church suppers. For the younger women of the church, two groups were organized: the Western Stars in 1900 and the Dorcas Society around 1908.

Ever since the formation of the Ladies' Aid, the women have become an indispensable part of the church. Yearly bazaars are a major attraction in the community. Hand crafted items are sold and a supper of spoonburgers, chicken sandwiches, chips, relishes, and an assortment of home made pies draws over 200 people to the event. Started in 1913 with a profit of $25.65, the bazaar has grown over the years. In 1986 the bazaar brought in $1263.80. Always, however, the money has been used for various benevolences and worthwhile church projects. Most recently, new flooring in the basement dining room and kitchen was purchased with additional monies going to charities. Other activities of the group include serving for area sales and their yearly Sew Day held in February. This year, 1987, forty quilts were produced for Lutheran World Relief. These will be sent to needy people all over the world. Over the years women of Our Savior's have contributed their time and their talents, but always working to further the work of our Lord and Savior.

In January 1961, at the time of the synodical merger, the group's name formally became Our Savior's American Lutheran Church Women. The group continues to help in church repair and upkeep, parsonage decorating, serving at sales and funeral lunches, providing extra attention to shut-ins and college students, conducting the Thankoffering Service and sending special offerings to people near and far. The present officers are: President, Joyce Stensaas; Vice-President, Pat Jensen; Secretary, Cynthia Larson; Treasurer, Ann Dickerhoof; Education Secretary, Vivian Carlgren; Stewardship Secretary, Carol Herrman. Under the theme of "New Hearts--New People" this group continues to work under the guidance of God's spirit of love, accomplishing great things within God's Kingdom.

1987 MEMBERSHIP OF OUR SAVIOR'S ALCW

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Lisa Brewer
Cindy Buer
Sue Buer
Debbie Carlgren
Aileen Carlgren
Norma Carlgren
Jane Ann Carlgren
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Iola Larson
Ollie Hugos
Clarice Ross
Nell Darlington
Alma Swenson
Esther Stensaas
Ernestine Dutton

A COOKIE AND A KISS

A house should have a cookie jar
For when it's half past three
And children hurry home from school
As hungry as can be
There's nothing quite so splendid
In filling children up
As spicy, fluffy ginger cakes
And sweet milk in a cup.
A house should have a mother
Waiting with a hug
No matter what they bring home---
A cat, puppy, or bug
For children only loiter
When the bells ring to dismiss
If no one's home to greet them
With a cookie and a kiss.

(Submitted by Odeen Jensen)

LIFE'S RECIPE

1 cup of Good Thoughts
1 cup of Consideration for Others
3 cups of Forgiveness
1 cup Kind Deeds
2 cups of Well Beaten Faults
2 cups of Sacrifice for Others

Mix these thoroughly and add tears of joy and sorrow and sympathy for others. Fold in four cups of prayer and faith to lighten other ingredients and raise to great heights of Christian living. After pouring all this into your daily life, bake well with the heat of human kindness. Serve with a smile!

WHERE TO LOOK IN THE BIBLE

Afraid	Psalm 34:4, Matt. 10:28
Angry	Matt. 5:9, 22
Anxious	Psalm 46, Matt. 6:19-34, Phil. 4:6
Blue	Psalm 34
Bored	Psalm 104:23, 23, 33,34
Bereaved	Matt. 5:4, II Cor.1:3,4
Depressed	Psalm 34
Discouraged	Isaiah 40, Psalm 23, Matt. 5:11, 12
Faith Fails	Matt. 8:26, Heb. 11
Friends Fail You	Psalm 41:9-13, Psalm 27, Luke 17:3,4
God Seems Distant	Psalm 139
Growing Old	Psalm 71
In Danger	Psalm 91, Psalm 118:5, 6
Jealous	James 3:13-18
Life Seems Empty	John 15
Need Companionship	Psalm 23, Heb. 13:5, 6
Needing Guidance	Psalm 32:8, Prov. 3:5,6
Prayerful	Psalm 4, Psalm 42, Luke 11: 1-13
Sick or In Pain	Psalm 38, Matt. 26:39, Rom. 5:3-5 II Cor. 12:9, 10
Sleepless	Psalm 4:4-8
Sorrowful	Psalm 51, John 14, Matt. 5:4 II Cor. 1:3, 4
Tempted	Psalm 1, Matt. 26:41, I Cor. 10:12-14 Phil. 4:8
Thankful	Psalm 100, I Thes. 5:18, Heb. 13-15
Worried	Matt. 6:19-34, I Peter 5:6,7
You Feel Cheated	Psalm 103
You Need Forgiveness	Psalm 51

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MY FAVORITE RECIPES

Name of recipe	Page #

TABLE OF CONTENTS

APPETIZERS, SNACKS, BEVERAGES- - - - - - - - - - - - - - - 7 - 24
- Appetizers and Snacks - - - - - - - - - 7 - 19
- Beverages - - - - - - - - - - - - - - - 20 - 24

SALADS - 25 - 44

BREADS, ROLLS, QUICK BREADS- - - - - - - - - - - - - - - - 45 - 66
- Breads and Rolls- - - - - - - - - - - - 45 - 53
- Quick Breads- - - - - - - - - - - - - - 54 - 66

MEATS- 67 - 90

CASSEROLES, SOUPS, STEWS - - - - - - - - - - - - - - - - - 91 - 114
- Casseroles- - - - - - - - - - - - - - - 91 - 110
- Soups and Stews - - - - - - - - - - - - 110 - 114

VEGETABLES - 115 - 124

CAKES AND CANDIES- - - - - - - - - - - - - - - - - - - 125 - 144
- Cakes - - - - - - - - - - - - - - - - - 125 - 140
- Candies - - - - - - - - - - - - - - - - 140 - 144

COOKIES- 145 - 176

PIES AND DESSERTS- - - - - - - - - - - - - - - - - - - 177 - 204
- Pies- - - - - - - - - - - - - - - - - - 177 - 186
- Desserts- - - - - - - - - - - - - - - - 187 - 204

SCANDINAVIAN SPECIALTIES - - - - - - - - - - - - - - - 205 - 214

MISCELLANEOUS- 215 - 220

INDEX- 221 - 232

STANDARD ABBREVIATIONS

tsp. = teaspoon
T. = tablespoon
c. = cup(s)
pt. = pint
qt. = quart
gal. = gallon
oz. = ounce
lb. = pound
lbs. = pounds
pkg. = package
sq. = square
sm. = small
med. = mediuim
lg. = large
min. = minute
hr. = hour

OVEN TEMPERATURES

Slow oven	250° - 300°
Moderate oven	325°
Moderate	350°
Moderate quick	375°
Moderate hot	400°
Hot	425° - 450°
Extremely hot	475° - 500°

CANDY TEMPERATURE AND CANDY TEST

Thread	230° - 234°	Syrup spins a pliable thread in cold water
Soft ball	234° - 240°	Syrup makes a pliable ball in cold water
Firm ball	244° - 248°	Syrup makes a firm ball in cold water
Hard ball	250° - 264°	Syrup makes a hard ball in cold water
Crack or brittle	290° - 310°	Syrup spins a brittle thread in cold water
Caramel	320° - 350°	Syrup spins a coarse thread in cold water

Both altitude and humidity affect candy. If the humidity is high, cook candy to a degree or so higher than the recipe indicates. Test the boiling point of water before starting your candy. The boiling point should be 212°. (For example: If water boils at 210°, subtract 2° from the temperatures in the recipe.)

COFFEE CHART

Strength:	Ground coffee:	Water:
Weak	1 level T.	3/4 cup
Medium	2 level T.	3/4 cup
Strong	3 level T.	3/4 cup

GENERAL MEAT COOKING CHART

Type	Weight	Minutes per pound
PORK:		
Rib or loin, fresh	4 - 8 lbs.	30 - 40
Leg, fresh	5 lbs.	25 - 30
Picnic shoulder (fresh or smoked)	5 - 10 lbs.	40
Boned and rolled shoulder, fresh	3 - 7 lbs.	60
Ham, smoked	12 - 20 lbs.	18
	Under 10 lbs.	20
BEEF:		
Standing Ribs - rare	3 - 8 lbs.	25
medium	3 - 8 lbs.	30
well	3 - 8 lbs.	35

Rolled and Boned Roasts.....Use the above weights and increase cooking time by 15 to 20 minutes per pound.

Type	Weight	Minutes per pound
LAMB:		
Shoulder - well	4 - 10 lbs.	40
Shoulder, boned and rolled	3 - 6 lbs.	40
Leg, well done	3 - 6 lbs.	50
Crown, well done	3 - 6 lbs.	50
POULTRY:		
Chicken	3 - 5 lbs.	40
Stuffed	5 lbs. & over	30
Turkey (with or without stuffing)	8 - 10 lbs.	20
	18 - 20 lbs.	14

GUIDE TO WEIGHTS AND MEASURES AND EQUIVALENTS

Dash = Less than 1/8 tsp.
Few grains = Less than 1/8 tsp.
1 coffee spoon = 1/4 tsp.
1 tsp. = 60 drops
3 tsp. = 1 T.
2 T. = 1 oz.
4 T. = 1/4 c.
5 1/3 T. = 1/3 c.
8 T. = 1/2 c.
1 1/2 oz. = 1 jigger
1/2 jigger = Pony
16 T. = 1 c.
1 c. = 1/2 pt.
2 c. = 1 pt.
4 c. = 2 pts. or 1 qt.
4 qts. = 1 gal.
8 qts. = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.
1 c. baking powder = 5 1/2 oz.
1 lb. flour
  All-purpose flour = 4 c.
  Cake = 4 1/2 c.
  Graham = 3 1/2 c.
1 lb. butter = 2 c.

1/2 lb. butter = 2 sticks
1 stick butter = 1/2 c. *or* 8 T.
1/4 lb. grate cheese = 1 c.
1 lb. cheese = 2 2/3 c.
1 lb. granulated sugar = 2 cups
1 lb. brown sugar = 2 1/2 c.
1 lb. powdered sugar = 3 1/2 c.
1 lb. cube sugar = 96 - 160 cubes
1 lb. seedless raisins = 3 c.
1 lb. coffee = 5 c.
  Yields 45 c. coffee
1 lb. rice = 2 c.
  Yields 3 1/2 c. cooked rice
1 lb. cocoa = 4 c.
1 sq. chocolate = 1 oz. *or* 3 T. grated
1/2 lb. marshmallows = 16 lg. marshmallows
1 lb. pitted dates = 2 c.
1 lb. figs, chopped = 3 c.
1 lb. nutmeats, chopped = 4 c.
1 c. noodles = 1 1/2 c. when cooked
1 ave. size lemon = 3 T. juice
5 - 8 ave. size lemons = 1 c. juice
1 lemon rind, grated = 1 T.
1 orange = 2 - 3 T. juice
1 orange rind, grated = 2 T.

FRUIT AND VEGETABLE EQUIVALENTS

FRUITS:
4 c. sliced apples = 4 med.
2 c. strawberries, sliced = 1 pt.
2 c. pitted cherries = 4 c. unpitted
4 c. fresh peaches, sliced = 2 lbs. *or* 8 med.
1 c. orange juice = 3 med. oranges
1 tsp. orange rind, grated = 1/2 orange

VEGETABLES:
4 c. sliced raw potatoes = 4 med.
4 c. cut green beans, cooked = 1 lb.
1 c. shelled peas = 1 lb.
1 c. chopped onions = 1 lg.
4 c. shredded cabbage = 1 lb.
2 1/2 c. cooked tomatoes = 4 med. *or* 1 lb.
1 cup grated raw carrots = 1 lg.
10 med. carrots = 1 lb.

CEREAL AND CRACKERS EQUIVALENTS

CEREAL:
1 c. corn flakes, crushed = 3 c.
2 c. corn meal, cooked = 1/2 c.

CRACKERS:
1 c. graham crackers, finely crushed = 12 crackers
1 c. saltine crumbs, coarse = 20 sqs. crackers

HERB CHART

ALLSPICE	Has an aroma similar to a mixture of cloves, cinnamon and nutmeg. Used in pickling and cooking meats and fish. Used ground in cakes, puddings & preserves.
ANISE	Has the flavor of licorice. Used in cakes, breads, cookies and candies.
BASIL	Has a mild, aromatic odor; warm sweet flavor with slight licorice taste. Tastes good with tomatoes, peas, squash, lamb, fish, eggs, tossed salad, cheese, duck and potatoes.
BAY LEAF	An aromatic leaf with a pungent flavor. Tastes good with vegetables and fish soups, tomato sauces and juice, poached fish and meat stew.
CAPER	Used in salad dressings and fish sauces.
CARAWAY SEED	Used in making bread, rolls and cookies.
CARDAMON	Used in cookies, breads, cakes and preserves.
CAYENNE	Used in meat, stew, sauces and salad dressings.
CELERY SEED	Has the flavor of celery. Used in meat and fish dishes, salads and salad dressings.
CHERVIL	Has a mild and delicate flavor. Tastes good with egg and cheese dishes, chicken, peas, spinach, green salads and creamed soups.
CHILI POWDER	Very hot flavor. Used in chili con carne and other hot Mexican dishes.
CINNAMON	Used in stick form for fruits and preserves. Used ground for cakes, cookies, pies and puddings.
CLOVES	Used whole in meats, pickling and fish. Used in cakes, cookies and puddings.
CUMIN SEED	Used whole in soups, cheese spreads, stuffed eggs, stews and sausage. Used ground as ingredient in curry and chili powder.
CURRY	Combination of cumin, tumeric, ginger, dill, black pepper, cayenne, mace, cardamon cloves, coriander and fenugreek. Has a distinctive and strong flavor. Tastes good with egg and cheese dishes; as a marinade for lamb, chicken, fish and game; sprinkled on broiled or baked fish; often used in cream sauces.
DILL SEED AND WEED	Sharp taste resembling that of caraway seed. Used in pickles, sauces, salads, soups and stews.
FENNEL	Tastes good with soups, fish dishes, sauces, sweet pickles, bread and rolls.
GINGER	Root (cracked) used in chutney, pickles, preserves and dried fruit. Used ground in cakes, cookies, breads and pot roasts.
MACE	Used in fish sauces, pickling and preserving. Used ground in cakes, cookies, pies and chocolate dishes.
MARJORAM	Used fresh in salads. Used dried in meat and poultry seasonings.
MINT	Used fresh for beverages. Used dried in sauces.
MUSTARD	Pungent flavor. Dry mustard used in meat, sauces, gravies and salad dressings.
NUTMEG	Aromatic with slightly bitter flavor. Used whole, grated as needed. Used ground in sausage, cakes, doughnuts, puddings and eggnog.
OREGANO	Aromatic odor, slightly bitter flavor. Used dried in tomato sauces, pork and egg dishes. Used as an ingredient in chili powder.
PAPRIKA	Pleasant odor, mild sweet flavor. Excellent source of vitamin C. Used to season shell fish, salad dressings and canape' spreads.
PARSLEY	Has a mild, slightly tangy flavor. Tastes good with meat, vegetables, soups, egg and cheese; is often used fresh as a garnish.
PEPPER	Used whole (peppercorns) in pickling, meats and stew. Used ground for general seasoning of meat, fish, poulty, vegetables and salads. White pepper used in dishes that require a less pungent flavor than that given by black pepper.
POPPY SEED	Used whole for toppings on rolls or fillings for buns. Oils used for salads.
ROSEMARY	Aromatic odor with slightly piny taste. Tastes good with poultry stuffing, veal and lamb roasts, potatoes, cauliflower, fish and duck.
SAGE	Used dried in sausages, meat products, fowl and stuffings.
SAVORY	Used fresh to flavor soups, salads, sauces and gravies. Used dried in stuffings, salad dressings and stews.
SESAME SEED	Used on rolls, bread, cookies and candy.
TARRAGON	An ingredient used in vinegar to develop special flavor. Used in fish sauces.
THYME	Used dried in soups, sauces, stuffing and cheese.

SUBSTITUTIONS

1 c. sugar	1 1/3 c. brown sugar ***or*** 1 1/2 c. powdered sugar
1 c. honey	1 1/4 c. sugar and 1/4 c. liquid
1 c. brown sugar	1 c. granulated sugar and 2 T. molasses
1 c. powdered sugar	1 c. sugar and 1 T. cornstarch. Blend in blender.
1 c. corn syrup	1 c. sugar plus 1/4 c. liquid
1 sq. unsweetened chocolate	3 T. cocoa plus 3 T. shortening
1 oz. bitter chocolate	4 T. cocoa plus 2 T. butter
6 oz. pkg. semi-sweet chocolate pieces, melted	2 sqs. unsweetened chocolate plus 2 T. shortening and 1/2 c. sugar
Butter	2 sticks softened margarine, 1/3 c. vegetable oil and 1/2 c. buttermilk. Beat until liquid is absorbed. Refrigerate.
1 c. milk	1/2 c. evaporated milk plus 1/2 c. water ***or*** 1/4 c. nonfat dry milk plus 7/8 water plus 2 tsp. butter
1 c. sweet milk	1 c. sour milk ***or*** buttermilk plus 1/2 tsp. baking soda
1 c. buttermilk	1 T. vinegar or lemon juice plus milk to make 1 cup. Let stand 5 minutes. ***Or*** 1 c. yogurt
1 c. sour milk	1 T. vinegar ***or*** lemon juice ***or*** 1 3/4 tsp. cream of tartar **plus** 1 c. sweet milk
Sweetened condensed milk	1 c. plus 2 T. nonfat dry milk, 1/2 c. warm water, 3/4 c. sugar. Place water in bowl with dry milk. Mix well. Mix in sugar to smooth. ***Or*** mix together 2 eggs, 1 c. brown sugar, 1 tsp. vanilla, 2 T. flour, 1/2 tsp. baking powder, and 1/4 tsp. milk. Mix.
1 c. half and half	7/8 c. milk plus 1/2 T. butter ***or*** 1/2 c. coffee creamer and 1/2 c. milk
1 c. sour thin cream (for some milk recipes)	3 T. butter and 3/4 c. milk
1 c. sour cream	7/8 c. yogurt
Sour cream	1 c. cottage cheese, 1 - 3 T. milk. 1 T. lemon juice. Blend; store in refrigerator.
1 c. butter	1 c. vegetable shortening plus 1/2 tsp. salt
1 whole egg	2 egg yolks plus 1 T. water
1 T. cornstarch (for thickening)	2 T. flour
1 T. flour (for thickening)	1/2 - 2/3 T. cornstarch
Bisquick Mix	8 c. flour, 1 1/2 c. non-fat dry milk. 3/4 c. baking powder, 1 T. salt and 1 1/2 c. shortening. Mix dry ingredients together then cut in shortening until mealy. Yields 3 lbs.
1 c. all-purpose flour	7/8 c. corn meal ***or*** 1 1/2 c. bread crumbs ***or*** 1 c. rolled oats

Continued next page.

SUBSTITUTIONS (Continued)

1 c. cake flour, sifted	1 c. **minus** 2 T. all-purpose flour **plus** 2 T. cornstarch. Sift well.
1 c. self-rising flour	1 c. all-purpose flour plus 1 1/2 tsp. baking powder and 1/2 tsp. salt
1 c. wheat flour	1 c. corn flour ***or*** 3/4 c. corn meal (coarse) ***or*** 1 1/2 c. ground rolled oats
1 tsp. baking powder	1/4 tsp. baking soda plus 5/8 tsp. cream of tartar ***or*** 2 egg whites beaten and folded in.
1 fresh garlic clove	1 tsp. garlic salt ***or*** 1/8 tsp. garlic powder
2 T. minced onion	1 tsp. onion powder
Salt Substitute	1 tsp. chili powder, 1 T. garlic powder, 2 T. dry mustard, 6 T. onion powder, 2 tsp. oregano, 3 T. paprika, 2 tsp. pepper and 1 T. poultry seasoning
Seasoning salt	1 c. salt, 1 tsp. thyme, 1 1/2 tsp. garlic powder, 2 tsp. onion powder, 2 tsp. dry mustard, 2 tsp. curry powder, 2 tsp. paprika, 2 tsp. turmeric and 1 tsp. sugar
3 oz. pkg. flavored gelatin	1 T. plain gelatin plus 2 c. fruit juice
White wine	An equal amount of apple cider or apple juice
Hot Sauce	1 sm. can hot peppers (Ortega), 5 cloves garlic and 2 (8 oz.) cans tomato sauce
1 c. chili sauce or catsup	1 c. tomato sauce, 1/2 c. sugar, 2 T. vinegar and spice
Mustard	1/3 c. flour, 1/2 c. sugar, 1 T. salt, 3/4 c. dry mustard, 1 1/2 c. white *or* wine vinegar, 1 green onion and dash sugar. Blend in blender.
1 c. tomato juice	1/2 c. tomato sauce and 1/2 c. water
2 c. tomato sauce	3/4 c. tomato paste and 1 c. water
1 c. marshmallow creame	16 lg. marshmallows (or 1/4 lb.)
1 c. miniature marshmallows	10 lg. marshmallows
10 miniature marshmallows	1 lg. marshmallow
	Miscellaneous:
Seasoned Bread Crumb Mix	2 c. fine bread crumbs (4 slices dried bread), 1/3 c. instant minced onion, 1 T. parsley flakes, 1 T. seasoned salt, 1 tsp. salt, 1/2 tsp. pepper, 1 1/2 tsp. Ac'cent (if desired) and 1 tsp. Italian seasoning. Use on steaks, vegetables, chicken or pork dishes.
Onion soup mix	2 c. instant minced onion, 1/4 c. onion powder, 1 c. instant beef bouillon and 1 T. Beau Monde. Store in tightly covered jar. 1/4 cup of this mix is equal to 1 envelope of onion soup mix.

KNOW YOUR MEASURES

Fruits	**Units Per lb.**	**Remarks**
Apples	About 3 med.	3 c. diced
Apricots, dried	3 c.	5 c. cooked
Bananas	3 - 4 med.	
Cranberries, raw	4 3/4 c.	3 - 3 1/2 c. sauce
Dates, pitted, cut	2 1/2 c.	
unpitted	1 3/4 c.	
Lemons	4 med.	1 = 3 - 4 T. juice
		1 rind = 3 tsp. grated
		1 = 1/2 c. juice
		1 rind = 2 T. grated
Prunes, dried	2 c.	50 prunes
Raisins, seedless	2 3/4 c.	

Meats And Poultry	**Weight**	**Yield**
Chicken and turkey	2 - 2 1/2 lbs. raw	1 lb. cooked
	1 1/4 lbs. cooked and diced	1 qt.
Hot dogs	1 lb.	About 10

Nuts	**Cups Per Pound**	**In Shell**
Shelled:		
Almonds	3	1/4 lb. meats
Filberts	3 1/2	1/2 lb. meats
Peanuts	3 1/2	2/3 lb. meats
Pecans, halves	2 1/2	1/3 lb. meats
chopped	4	
Walnuts, halves	2	1/2 lb. meats
chopped	4	
Coconut, long shred	7	

Seasonings And Spices	**Weight**	**Measured**
All ground spice	1/12 oz.	1 tsp.
Salt	1 lb.	1 1/2 c.
	1 oz.	2 T.
Vanilla	1 oz.	2 T.
	1/6 oz.	1 tsp.

Dairy Products	**Weight**	**Measure**	**Remarks**
Cheese:			
Cheddar	4 oz.	1 c.	Shredded
Cottage	12 oz.	1 1/2 c.	
	1 lb.	2 c.	
Whipping cream			Doubles in volume when whipped
Butter	1 lb.	2 c.	
	1/4 lb.	1/2 c.	
Milk			
Nonfat dry	1 lb.	4 c.	

Continued next page.

KNOW YOUR MEASURES (Continued)

Eggs:		
Whole (per dozen)		
Jumbo	30 oz.	
Large	24 oz.	4 eggs = 1 c.
		7 egg whites = 1 c.
		14 egg yolks = 1 c.
Medium	21 oz.	5 eggs = 1 c.
		17 yolks = 1 c.
Small	18 oz.	6 eggs = 1 c.
		9 egg whites = 1 c.
		19 yolks = 1 c.
1 egg (large)	2 oz.	3 T.
1 white (large)		2 T.
1 yolk (large)		1 T.
Fats And Oils	**Weight**	**Measure**
Butter	1 lb.	2 c.
Lard	1 lb.	2 c.
Margarine	1 lb.	2 c.
Oils	1 lb.	2 c.
Hydrogenated fat	1 lb.	2 1/2 c.
Sweets	**Weight**	**Measure**
Sugar:		
Brown, packed	1 lb.	2 1/2 c.
Powdered, sifted	1 lb.	3 - 4 c.
Powdered, unsifted	1 lb.	2 1/2 c.
White	1 lb.	2 1/4 c.
Honey	12 oz.	1 c.
Molasses	12 oz.	1 c.
Marshmallows	1 lb.	4 c.
Vegetable	**Weight**	**Measure**
Beans, dried	1 lb.	2 1/2 c.
Celery	1 lb.	1 qt. chopped
Onions	1 lb.	3 lg.
		1 med. = 5 T. diced
Potatoes	1 lb.	3 med.
OTHER FOODS		
Bread	2 lbs.	36 slices
	1 1/2 lbs.	24 slices
	1 lb.	16 slices
Coffee	1 lb.	5 c.
Gelatin, plain	1 envelope	1 T.
Graham crackers	15	1 c. crumbs
Peanut butter	1 lb.	1 3/4 c.
	1 oz.	1 3/4 T.
Soda crackers	22	1 c. crumbs
Vanilla wafers	30	1 c. crumbs
Yeast	1 envelope	2 1/2 tsp.

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:	USE EITHER:
4 cup baking dish	A. 9" pie plate
	B. 8" x 1 1/4" round cake pan
	C. 7 3/8" x 3 5/8" x 2 1/4" loaf pan
6 cup baking dish	A. 9" x 1 1/2" round cake pan
	B. 10" pie plate
	C. 8 1/2" x 3 5/8" x 2 5/8" loaf pan
8 cup baking dish	A. 8" x 8" x 2" square pan
	B. 11" x 7" x 1 1/2" pan
	C. 9" x 5" x 3" loaf pan
10 cup baking dish	A. 9" x 9" x 2" square pan
	B. 11 3/4" x 7 1/2" x 1 3/4" baking pan
	C. 15" x 10" x 1" jelly roll pan
12 cup baking dish	A. 13 1/2" x 8 1/2" x 2" glass pan
15 cup baking dish	A. 13" x 9" x 2" metal pan
19 cup baking dish	A. 14" x 10 1/2" x 2 1/2" roasting pan

MISCELLANEOUS PANS AND THEIR VOLUMES

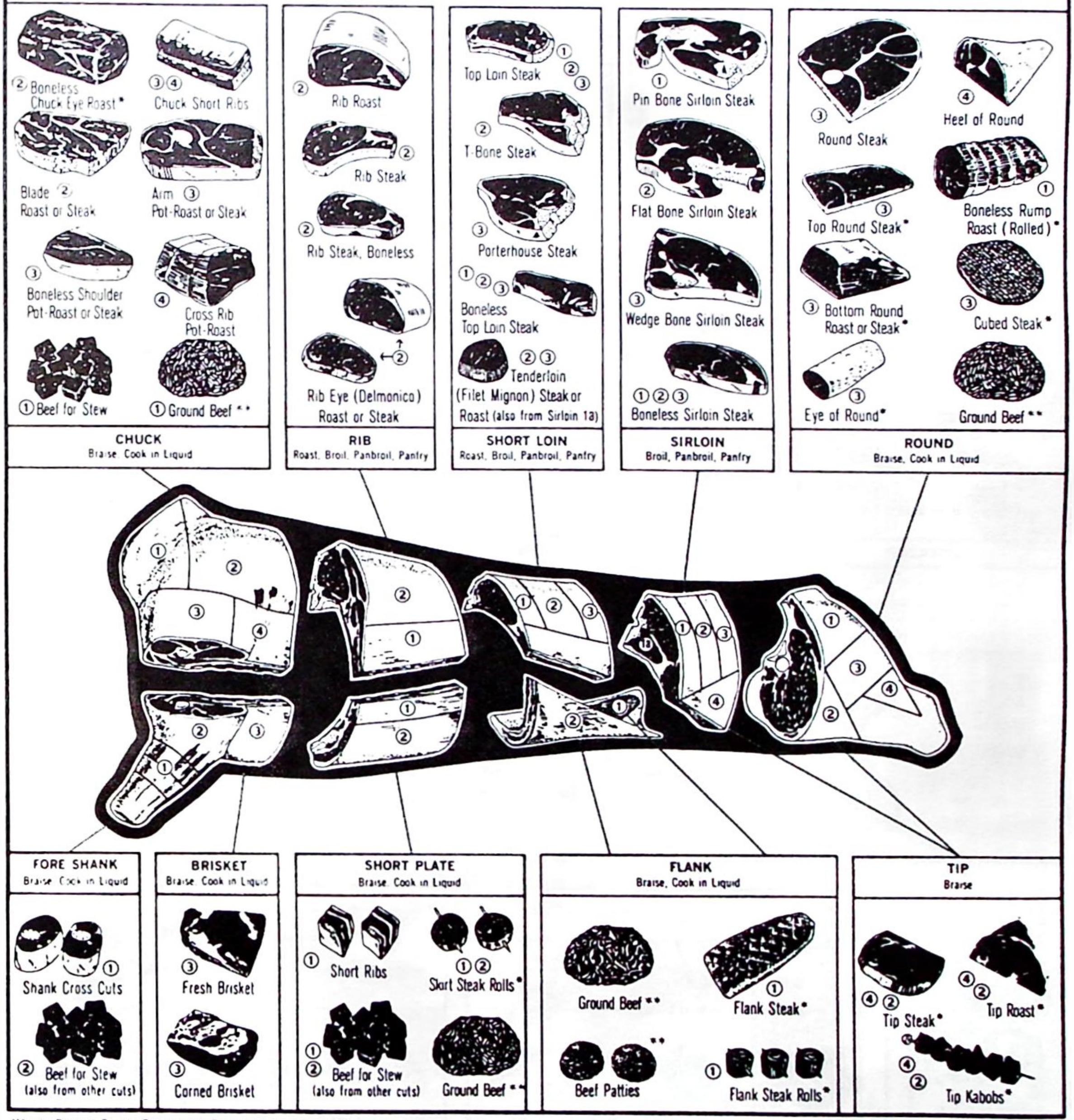
8 1/2" x 2 1/4" ring mold	Holds 4 1/4 cups
7 1/2" x 3" bundt tube pan	Holds 6 cups
9 1/4" x 2 3/4" ring mold	Holds 8 cups
9" x 3 1/2" bundt tube pan	Holds 9 cups
8" x 3" spring-form pan	Holds 12 cups
9" x 3 1/2" angel cake tube pan	Holds 12 cups
10" x 3 3/4" bundt tube pan	Holds 12 cups
9" x 3" spring-form pan	Holds 16 cups
10" x 4" tube mold	Holds 16 cups
10" x 4" angel cake tube pan	Holds 12 cups

CONTENTS OF STANDARD CANS

8 oz. can = 1 cup
Picnic = 1 1/4 cups
No. 300 = 1 3/4 cups
No. 1 tall = 2 cups
No. 303 = 2 cups
No. 2 = 2 1/2 cups
No. 2 1/2 = 3 1/2 cups
No. 3 = 4 cups
No. 5 = 7 1/4 cups
No. 10 = 13 cups

RETAIL CUTS OF BEEF

WHERE THEY COME FROM AND HOW TO COOK THEM


② Boneless Chuck Eye Roast*
③④ Chuck Short Ribs
Blade ② Roast or Steak
Arm ③ Pot-Roast or Steak
③ Boneless Shoulder Pot-Roast or Steak
④ Cross Rib Pot-Roast
① Beef for Stew
① Ground Beef**
CHUCK
Braise, Cook in Liquid
② Rib Roast
② Rib Steak
② Rib Steak, Boneless
Rib Eye (Delmonico) Roast or Steak ②
RIB
Roast, Broil, Panbroil, Panfry
Top Loin Steak ①②③
② T-Bone Steak
③ Porterhouse Steak
①②③ Boneless Top Loin Steak
②③ Tenderloin (Filet Mignon) Steak or Roast (also from Sirloin 1a)
SHORT LOIN
Roast, Broil, Panbroil, Panfry
① Pin Bone Sirloin Steak
② Flat Bone Sirloin Steak
③ Wedge Bone Sirloin Steak
①②③ Boneless Sirloin Steak
SIRLOIN
Broil, Panbroil, Panfry
③ Round Steak
④ Heel of Round
③ Top Round Steak*
① Boneless Rump Roast (Rolled)*
③ Bottom Round Roast or Steak*
③ Cubed Steak*
③ Eye of Round*
Ground Beef**
ROUND
Braise, Cook in Liquid
①
②
③
④
1a
FORE SHANK
Braise, Cook in Liquid
① Shank Cross Cuts
② Beef for Stew (also from other cuts)
BRISKET
Braise, Cook in Liquid
③ Fresh Brisket
③ Corned Brisket
SHORT PLATE
Braise, Cook in Liquid
① Short Ribs
①② Skirt Steak Rolls*
①② Beef for Stew (also from other cuts)
Ground Beef**
FLANK
Braise, Cook in Liquid
Ground Beef**
① Flank Steak*
Beef Patties**
① Flank Steak Rolls*
TIP
Braise
④② Tip Steak*
④② Tip Roast*
④② Tip Kabobs*

*May be Roasted, Broiled, Panbroiled or Panfried from high quality beef

**May be Roasted (Baked), Broiled, Panbroiled or Panfried

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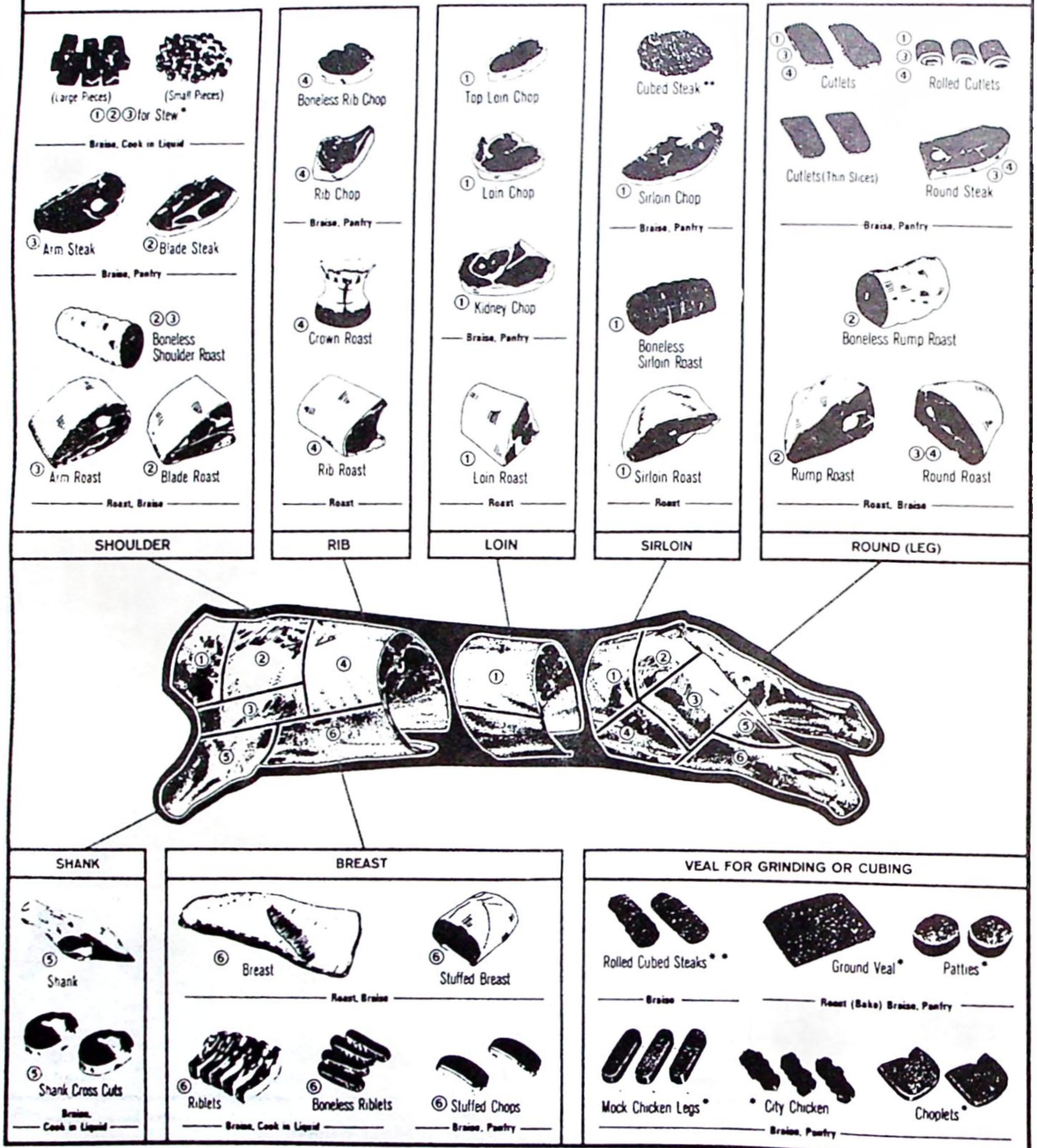
RETAIL CUTS OF VEAL

WHERE THEY COME FROM AND HOW TO COOK THEM


(Large Pieces)
(Small Pieces)
①②③for Stew*
Braise, Cook in Liquid
③ Arm Steak
② Blade Steak
Braise, Panfry
②③ Boneless Shoulder Roast
③ Arm Roast
② Blade Roast
Roast, Braise
SHOULDER
④ Boneless Rib Chop
④ Rib Chop
Braise, Panfry
④ Crown Roast
④ Rib Roast
Roast
RIB
① Top Loin Chop
① Loin Chop
① Kidney Chop
Braise, Panfry
① Loin Roast
Roast
LOIN
Cubed Steak**
① Sirloin Chop
Braise, Panfry
① Boneless Sirloin Roast
① Sirloin Roast
Roast
SIRLOIN
①③④ Cutlets
①③④ Rolled Cutlets
Cutlets (Thin Slices)
③④ Round Steak
Braise, Panfry
② Boneless Rump Roast
② Rump Roast
③④ Round Roast
Roast, Braise
ROUND (LEG)
①
②
③
④
⑤
⑥
SHANK
⑤ Shank
⑤ Shank Cross Cuts
Braise, Cook in Liquid
BREAST
⑥ Breast
⑥ Stuffed Breast
Roast, Braise
⑥ Riblets
⑥ Boneless Riblets
Braise, Cook in Liquid
⑥ Stuffed Chops
Braise, Panfry
VEAL FOR GRINDING OR CUBING
Rolled Cubed Steaks**
Braise
Ground Veal*
Patties*
Roast (Bake) Braise, Panfry
Mock Chicken Legs*
City Chicken*
Choplets*
Braise, Panfry

*Veal for stew or grinding may be made from any cut

**Cubed steaks may be made from any thick solid piece of boneless veal

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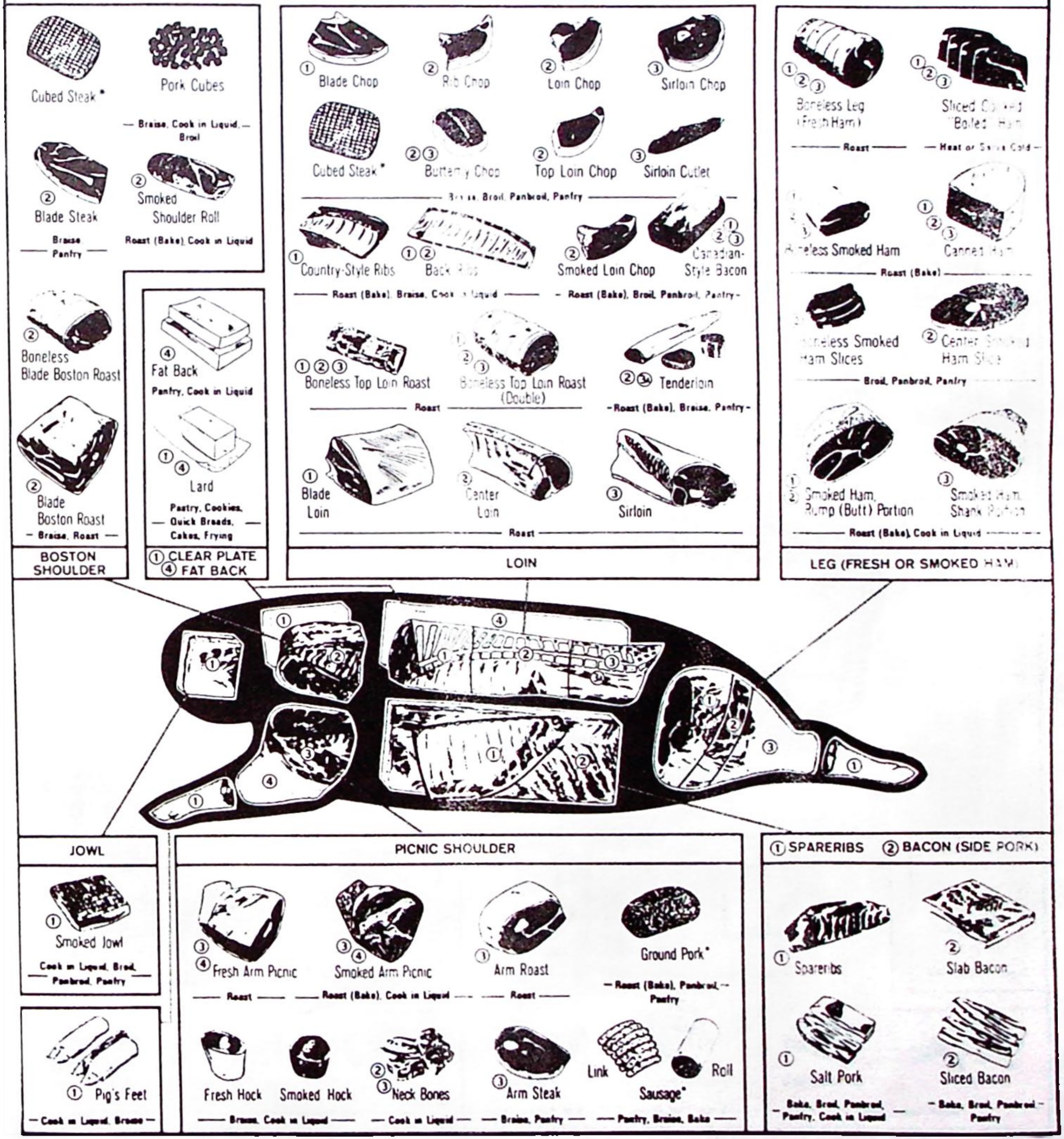
RETAIL CUTS OF PORK

WHERE THEY COME FROM AND HOW TO COOK THEM


Cubed Steak*
Pork Cubes
— Braise, Cook in Liquid, — Broil
② Blade Steak
② Smoked Shoulder Roll
Braise — Panfry
Roast (Bake) Cook in Liquid
② Boneless Blade Boston Roast
② Blade Boston Roast
— Braise, Roast —
④ Fat Back
Panfry, Cook in Liquid
①④ Lard
Pastry, Cookies, — Quick Breads, — Cakes, Frying
BOSTON SHOULDER
① CLEAR PLATE
④ FAT BACK
① Blade Chop
② Rib Chop
② Loin Chop
③ Sirloin Chop
Cubed Steak*
②③ Butterfly Chop
② Top Loin Chop
③ Sirloin Cutlet
Braise, Broil, Panbroil, Panfry
① Country-Style Ribs
①② Back Ribs
② Smoked Loin Chop
①②③ Canadian-Style Bacon
— Roast (Bake), Braise, Cook in Liquid —
- Roast (Bake), Broil, Panbroil, Panfry -
①②③ Boneless Top Loin Roast
①②③ Boneless Top Loin Roast (Double)
②③a Tenderloin
Roast
-Roast (Bake), Braise, Panfry-
① Blade Loin
② Center Loin
③ Sirloin
Roast
LOIN
①②③ Boneless Leg (Fresh Ham)
①②③ Sliced Cooked "Boiled" Ham
— Roast —
— Heat or Serve Cold —
①②③ Boneless Smoked Ham
①②③ Canned Ham
Roast (Bake)
③ Boneless Smoked Ham Slices
② Center Smoked Ham Slice
Broil, Panbroil, Panfry
①② Smoked Ham, Rump (Butt) Portion
③ Smoked Ham, Shank Portion
Roast (Bake), Cook in Liquid
LEG (FRESH OR SMOKED HAM)
①
②
①
④
①
②
③
③a
①
②
③
①
③
④
①
①
②
JOWL
① Smoked Jowl
Cook in Liquid, Broil, — Panbroil, Panfry
① Pig's Feet
— Cook in Liquid, Braise —
PICNIC SHOULDER
③④ Fresh Arm Picnic
③④ Smoked Arm Picnic
① Arm Roast
Ground Pork*
— Roast —
Roast (Bake), Cook in Liquid
— Roast —
— Roast (Bake), Panbroil, — Panfry
Fresh Hock
Smoked Hock
②③ Neck Bones
③ Arm Steak
Link
Roll
Sausage*
— Braise, Cook in Liquid —
— Cook in Liquid —
— Braise, Panfry —
— Panfry, Braise, Bake —
① SPARERIBS
② BACON (SIDE PORK)
① Spareribs
② Slab Bacon
① Salt Pork
② Sliced Bacon
— Bake, Broil, Panbroil, Panfry, Cook in Liquid —
— Bake, Broil, Panbroil — Panfry

*May be made from Boston Shoulder, Picnic Shoulder, Loin or Leg

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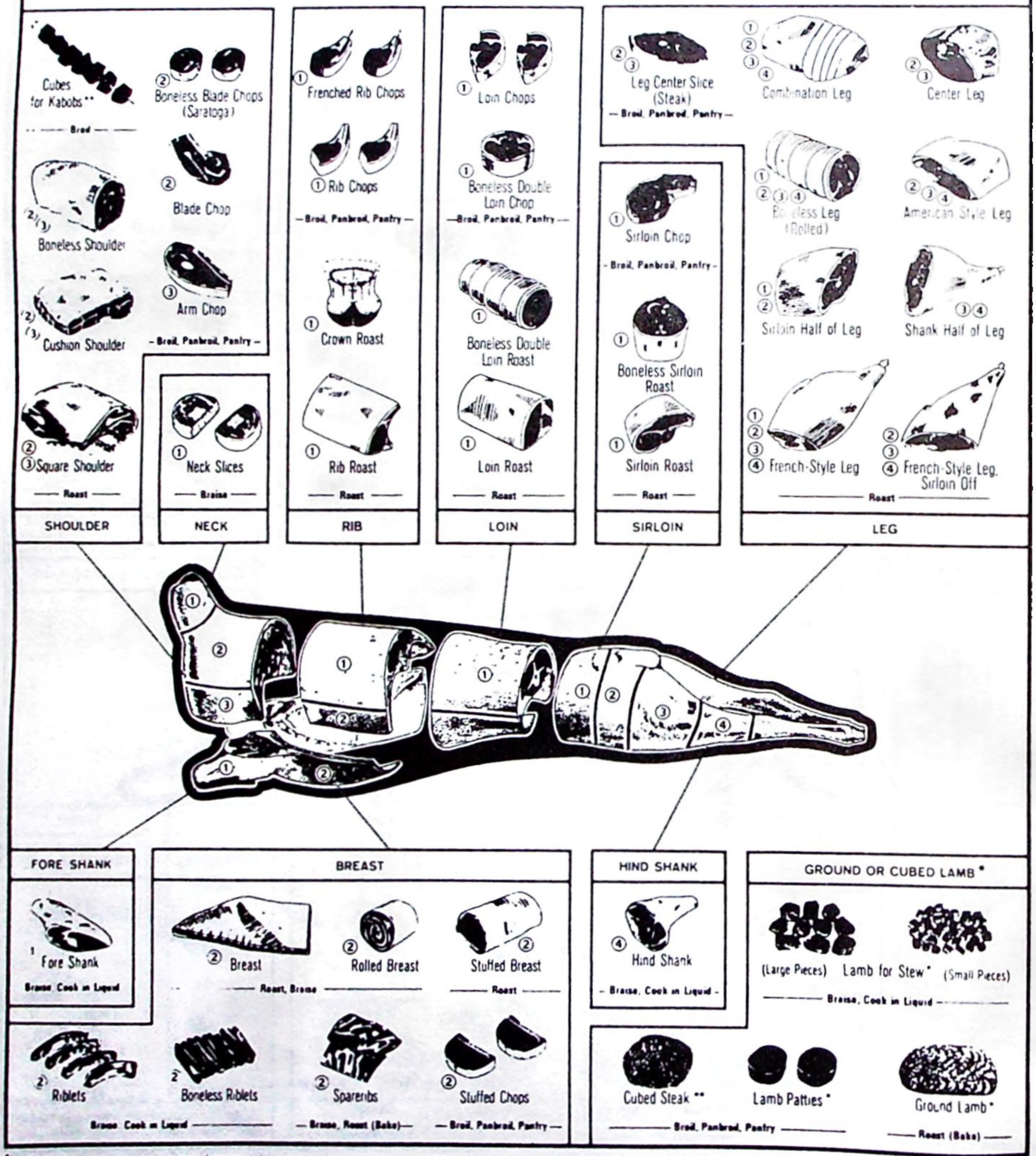
RETAIL CUTS OF LAMB

WHERE THEY COME FROM AND HOW TO COOK THEM


Cubes for Kabobs **
— Broil —
② Boneless Blade Chops (Saratoga)
② Blade Chop
③ Arm Chop
— Broil, Panbroil, Panfry —
②/③ Boneless Shoulder
②/③ Cushion Shoulder
② ③ Square Shoulder
— Roast —
SHOULDER
① Neck Slices
— Braise —
NECK
① Frenched Rib Chops
① Rib Chops
— Broil, Panbroil, Panfry —
① Crown Roast
① Rib Roast
— Roast —
RIB
① Loin Chops
① Boneless Double Loin Chop
— Broil, Panbroil, Panfry —
① Boneless Double Loin Roast
① Loin Roast
— Roast —
LOIN
② ③ Leg Center Slice (Steak)
— Broil, Panbroil, Panfry —
① Sirloin Chop
— Broil, Panbroil, Panfry —
① Boneless Sirloin Roast
① Sirloin Roast
— Roast —
SIRLOIN
① ② ③ ④ Combination Leg
② ③ Center Leg
① ② ③ ④ Boneless Leg (Rolled)
② ③ ④ American Style Leg
① ② Sirloin Half of Leg
③ ④ Shank Half of Leg
① ② ③ ④ French-Style Leg
② ③ ④ French-Style Leg, Sirloin Off
— Roast —
LEG
①
②
③
①
②
①
①
②
①
②
③
④
①
②
FORE SHANK
1 Fore Shank
Braise, Cook in Liquid
BREAST
② Breast
② Rolled Breast
— Roast, Braise —
② Stuffed Breast
— Roast —
2 Riblets
2 Boneless Riblets
Braise, Cook in Liquid
② Spareribs
— Braise, Roast (Bake) —
② Stuffed Chops
— Broil, Panbroil, Panfry —
HIND SHANK
④ Hind Shank
— Braise, Cook in Liquid —
GROUND OR CUBED LAMB *
(Large Pieces) Lamb for Stew * (Small Pieces)
— Braise, Cook in Liquid —
Cubed Steak **
Lamb Patties *
— Broil, Panbroil, Panfry —
Ground Lamb *
— Roast (Bake) —

* Lamb for stew or grinding may be made from any cut

** Kabobs or cubed steaks may be made from any thick solid piece of boneless Lamb

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APPETIZERS SNACKS BEVERAGES

Appetizers and Snacks

Caramel Corn - - - - - - - - - 7
Easy Caramel Popped Corn - - 7
Microwave Caramel Corn - - - 8
Microwave Caramel Popcorn- - 8
No Fuss Caramel Corn (Microwave)- - - - - - - - - 8
Popcorn Bars - - - - - - - - - 9
Yummy Popcorn Mix- - - - - - 9
Cheese Dip - - - - - - - - - - 9
Layered Bean Dip - - - - - - 10
Hot Cheese Dip - - - - - - - 10
Spicy Hot Cheese Dip - - - - 10
Cheese-O-Ritos - - - - - - - 11
Chili Con Queso Dip- - - - - 11
Hamburger Cheese Dip - - - - 12
South of the Border Dip- - - 12
Creamy Spinach Dip - - - - - 12
Spinach Dip- - - - - - - - - 13
Vegetable Dip - - - 13
Vegetable Dip - - - 13
Cheese Spread - - - 14
Four-Cheese Cheese Ball- - - - - - - 14
Cheese Ball - - - - 14
Guacamole - - - - - 14
Layered Tostada Dip - - - - - - - 15
Mexican Chip Dip- - 15
Sue's Nacho Dip - - 15
Jerky - - - - - - - 16
Pizza Witches - - - 16
Soft Pretzels - - - 16
Crispix Cookies Snack - - - - - - 17
Old Fashioned Soft Pretzels- - - - - 18
Granola - - - - - - 18
Oyster Cracker Snacks- - - - - 19
Snack Crackers- - - 19
Onion Rings - - - - 19

Beverages

Orange Julius- - - - - - - - 20
Quick Banana Shake - - - - - 20
Eagle Brand Milk - - - - - - 20
Instant Hot Chocolate- - - - 21
Cranberry Punch- - - - - - - 21
Frozen Punch - - - - - - - - 21
Jell-O Punch- - - - 22
Sherbet Punch - - - 22
Wedding Punch - - - 22
Home Brewed Root Beer- - - - - - - 22
Spiced Tea- - - - - 23

APPETIZERS & SNACKS

CARAMEL CORN

Ann Dickerhoof

2 c. brown sugar, packed	1/2 c. light syrup
2 sticks margarine	1 tsp. salt

Boil the 4 items for 5 minutes over low heat. Add 1 teaspoon soda and 1 teaspoon butter flavoring.

6 qt. popped corn

Pour syrup over corn and mix well. Spread on 2 cookie sheets. Place in 200° oven 1 hour or more stirring often. Remove from oven, let cool and store in a covered container to keep crisp.

EASY CARAMEL POPCORN

Deb Carlgren

1 c. brown sugar	1/2 tsp. salt
1/2 c. oleo	1/2 tsp. soda
1/4 c. corn syrup	4 qt. popped popcorn

Pop popcorn and put in brown paper sack. Then boil all ingredients except baking soda for 5 minutes, stirring occasionally. Remove from heat, add baking soda; stir, then pour over popcorn in sack. Fold sack down and shake. Place in microwave for 1 1/2 minutes on high; take out and shake sack. Place back in microwave for 1 1/2 minutes again on high. Take out and shake again. Open sack and let cool - then break up popcorn.

Cherished memories shine through the darkest sorrow, with a light that is bright for all times.

MICROWAVE CARAMEL CORN

Cindy Buer

1 c. brown sugar	1/2 tsp. salt
1 stick butter or oleo	1/2 tsp. baking soda
1/4 c. white corn syrup	3 to 4 qt. popped corn

Combine all ingredients, except soda and popcorn, in 1 1/2 to 2 quart dish. Bring to a boil, then cook 2 minutes on high. Remove from oven, stir in soda. Put corn in container that can go into microwave (divide if necessary). Cook on high 1 to 2 minutes. Shake or stir - cook 1 to 2 minutes more. May need additional cooking 1 to 2 minutes. Cool.

MICROWAVE CARAMEL POPCORN

Sue (Jensen) Kirchoff

1 c. brown sugar	1/4 c. white syrup
1/2 c. oleo	1/2 tsp. salt

Cook two minutes; add 1/2 teaspoon soda. Add this to 4 cups popped corn. Put into brown paper sack, add liquid.

Cook 1 1/2 minutes on high. Shake again. Cook 1 1/2 minutes on high. Shake. Cook one minute.

Put onto cookie sheet to cool.

NO FUSS CARAMEL CORN (Microwave)

Elaine Plowman

3 qt. popped popcorn	1/4 c. light corn syrup
1 1/2 c. peanuts	1/2 tsp. salt
1 c. packed brown sugar	1/2 tsp. baking soda
1/2 c. butter	

Place popped corn and peanuts in large double brown paper sack. Set aside. Combine brown sugar, butter, corn syrup and salt in 2 quart glass bowl. Microwave on high 3 to 4 minutes, stirring after each minute, until mixture comes to a boil. Microwave 2 minutes more. Stir in soda. Pour syrup mixture over popped corn and peanuts in bag. Close bag and shake well. Microwave on high 1 1/2 minutes. Shake well. Microwave 1 1/2 minutes more. Shake bag and pour into large pan. Cool and stir to separate corn kernels.

POPCORN BARS

Pat Herrman

1 1/2 c. sugar
1/2 c. white corn syrup
1/2 c. sweet cream
1 tsp. baking powder
LG.-sized pan of popped corn

Let the sugar, syrup and cream cook till it forms a soft ball in cold water. Remove from heat. Add baking powder stirring fast to prevent from boiling over. Pour over popcorn and stir well. Pack down in a buttered pan. When cool, cut into squares.

"YUMMY" POPCORN MIX

Cynthia Larson

4 qt. popped, salted corn
1 1/2 c. chopped pecans
2/3 c. slivered almonds

SYRUP:
1/2 c. white Karo
1 1/3 c. sugar
1 c. oleo
1 tsp. vanilla

Cook for 10 or 15 minutes stirring constantly. Add vanilla after removing from heat.

Add popcorn, pecans, and almonds together in a large pan. Cover with syrup and mix thoroughly.

CHEESE DIP

1-25-98

Beth Stensaas

1 lb. hamburger
1 (16 oz.) jar mild (picante) taco sauce
1 sm. can green chilies, chopped (tomatoes & chilies)
1 T. vinegar
1/4 tsp. pepper
1 onion
~~1 tsp. Tabasco sauce~~
1 T. sugar
1/2 tsp. salt
2 lbs. Velveeta cheese

Brown and drain hamburger. Chop onion. Add all ingredients **except** Velveeta to hamburger. Simmer for 15 minutes. Add Velveeta, broken in pieces, and let melt. To keep warm, serve from crock pot on low setting. Serve with tortilla chips.

LAYERED BEAN DIP

Tarra Carlgren

Lettuce leaves
1 sm. can refried beans
1 sm. can bean dip
Guacamole Dip
1 sm. carton sour cream
Cheddar cheese

GUACAMOLE DIP:
2 med. avocados
1/2 c. sour cream
2 T. lemon juice
1 T. grated onion
3/4 tsp. salt
Tabasco (dash)

Puree peeled avocados in blender. Add other ingredients.

On lettuce leaves spread bean dip or hot refried beans and bean dip on first layer. Then place Guacamole Dip. If desired, put chopped black olives next. Spread sour cream on top and sprinkle with Cheddar cheese. Serve hot or chilled.

"HOT" CHEESE DIP

Pat Jensen

Melt 1 pound Velveeta cheese. When melted, beat in one can Rotel brand tomatoes and green chili peppers. Use as a dip with tortilla chips, corn chips. Best served warm.

SPICY-HOT CHEESE DIP

Kamy Buer

1 (10 oz.) can of Rotel tomatoes, spiced with green chilies
1 lb. Velveeta cheese

Melt cheese slowly in double boiler or on low in a microwave. Add entire can of Rotel tomatoes (blended). Stir together and use for dip with corn chips or as a sauce for meat dishes and vegetables.

* For a milder sauce use only part of 10 ounce can and season to taste.

Kindness is the language the deaf can hear and the blind can see.

CHEESE-O-RITOS

Cheryl Carlgren Holmes

- 1 (1 lb.) can refried beans
- 1/2 tsp. cumin
- 1/4 tsp. garlic powder
- 1 c. shredded monterey jack cheese
- 1 1/2 lbs. lean ground beef
- 3 cans green chili salsa (6 oz. cans)
- 6 flour tortillas (10 inch size)
- 3/4 lb. colby cheese, shredded
- 1 to 2 tomatoes, chopped
- Sliced green onions and tops
- Shredded lettuce

Combine beans, cumin, garlic powder, and monterey jack cheese in top of double boiler. Cook, covered, over hot water, stirring occasionally until cheese melts. Keep mixture hot until ready to use.

Brown and drain ground beef. Add 2 cans of green chili salsa. Bring to boil, reduce heat to slow boil and cook uncovered, until most of the liquid evaporates. Spread tortillas with hot bean mixture. Spread meat over beans and lightly roll tortillas. Place seam side down in greased 9 x 13 inch dish. Pour third can of salsa over top, sprinkle colby cheese, tomatoes, and onion on top. Bake at 350° F. for 30 minutes. Serve on platter surrounded with shredded lettuce and additional salsa on side. Sour cream may also be served on side and spooned on top of tortillas. 6 servings.

CHILI CON QUESO DIP

Lynette Carlgren Blomberg

- 1 lb. hamburger
- 1 onion, chopped
- 28 oz. can refried beans
- 1 tsp. chili powder
- 8 oz. cream cheese
- 8 oz. sour cream
- 2 c. grated Cheddar cheese

Brown hamburger and onion. Season with salt, pepper, and chili powder. Drain grease and add remaining ingredients, reserving 1 cup cheese. Mix well and pour in a 3 quart casserole. Cover with remaining cheese and bake 45 minutes at 350°. Serve hot with chips.

A good cook always adds a dash of love to her food.

HAMBURGER CHEESE DIP

Emily Carlgren

2 lbs. ground beef
1/2 lg. chopped onion
1/4 green pepper
1 can tomato soup
Chili powder and garlic salt, to taste
1 lb. Velveeta cheese
1 can mushroom soup

Brown ground beef. Add large chopped onion, 1/4 green pepper, chopped, and 2 green onion, chopped onion, using some of the green tops. Add one can tomato soup and 1 can mushroom soup. Cook 20 minutes. Add chili powder and garlic salt, to taste. Add 1 pound Velveeta cheese; stir until it melts. Serve on baked potato or with chips.

SOUTH OF THE BORDER DIPS A LA MELANIE

Dana Brewer

1 packet Melanie's salsa (picante) sauce spice mix
16 oz. can whole peeled tomatoes
1/2 bell pepper

Place spice packet contents (dry) with tomatoes and bell pepper in blender or food processor and mix for 3 seconds; or manually chop ingredients finely and mix with spices for salsa (or picante sauce).

VARIATIONS:
Add 1 spice packet (dry) to 1 (10 3/4 ounce) can of Cheddar cheese soup and 1/4 cup water for nacho dip.

Or, add prepared salsa mix to 2 pounds melted Cheddar cheese for hot cheese dip.

CREAMY SPINACH DIP

Lisa Melhus

1 pkg. (10 oz.) frozen, chopped spinach, thawed
1 to 1 1/2 c. dairy sour cream
1 c. mayonnaise
1 pkg. vegetable soup mix
1 can (8 oz.) water chestnuts, finely chopped
1 bunch green onions, diced

Squeeze spinach until dry. In medium bowl stir together spinach, sour cream, mayonnaise, soup mix, water chestnuts, and green

Continued Next Page

CREAMY SPINACH DIP (Continued)

onions. Cover, refrigerate 2 hours. Stir before serving. Hollow out round loaf of pumpernickel or rye bread. Spoon dip into loaf to serve. Good with your favorite crackers and/or vegetables.

SPINACH DIP

Kathleen Carlgren Pierson

10 oz. box chopped spinach
2 c. Hellmann's
1 tsp. garlic powder
1/2 tsp. lemon juice
2 tsp. seasoned salt

Thaw spinach, squeeze out excess water, mix with other ingredients. Chill overnight. Marvelous with raw veggies or crackers.

VEGETABLE DIP

Lisa Brewer

1 c. Miracle Whip
1/2 c. sour cream
1 1/2 T. grated onion
1 1/2 T. horseradish (I use horseradish sauce)
1/2 T. Worcestershire sauce
1/4 tsp. dry mustard
1/4 tsp. sugar
1/4 tsp. salt
3 drops Tabasco sauce

Combine all ingredients. Serve chilled with raw vegetables.

VEGETABLE DIP

Pat Jensen

1 (8 oz.) cream cheese
1 pt. mayonnaise (not salad dressing)
2 T. parsley flakes
1 tsp. onion salt
1 tsp. garlic salt
1 tsp. Ac'cent

Blend well. Store in refrigerator.

CHEESE SPREAD

Margaret Graham

Sm. (1/2 lb.) box Velveeta
1 can pimentos
3 hard-boiled eggs
Garlic salt
3 chopped sweet pickles
Mayonnaise

Put Velveeta in large mixer bowl. Add enough mayonnaise to cheese to make it quite soft as it mixes with electric mixer. Chop pimentos, eggs, pickles. Add to cheese and blend well. Add garlic salt, to taste. Delicious with rye bread.

"FOUR CHEESE" CHEESE BALL

Margaret Graham

1 (8 oz.) pkg. cream cheese
1/2 lb. American cheese
1/2 lb. sharp Cheddar cheese
1/2 lb. Velveeta cheese
Garlic powder
Worcestershire sauce

Grind and mix well the four cheeses. Add the garlic powder and Worcestershire sauce to taste. Make into a roll or ball and roll in 1 cup finely chopped pecans. Sprinkle with paprika. (Optional: add Tabasco, to taste.) Serve with crackers. (I use mild Cheddar cheese.)

CHEESE BALL

Lori Larson

1 lg. pkg. (8 oz.) cream cheese
1 pkg. dried beef
Swiss cheese, grated (1 pkg.)
1/2 c. stuffed olives, sliced
1 T. horseradish
Parmesan cheese, to taste

Mix all ingredients together. Makes 1 ball.

GUACAMOLE (Corn Chip Dip)

Cheryl Carlgren Holmes

2 or 3 ripe avocados, mashed
1 med. onion, finely chopped
1 med. tomato, finely chopped
1 can (4 oz.) chopped green chilies
Dash of Tabasco
1 tsp. lemon juice
Dash of garlic powder
Salt, to taste

Mix all ingredients well and serve with tortilla chips. Makes 2 1/2 cups.

LAYERED TOSTADA DIP

Sue (Jensen) Kirchoff

- 1 (16 oz.) can refried beans
- 1/2 tsp. chili powder
- 2 avocados, peeled and mashed
- 1/2 c. salad dressing
- 4 crispy cooked bacon, crumbled
- 1/4 c. chopped onion
- 1/2 tsp. salt
- Dash hot pepper sauce
- 1 c. chopped olives
- 1 c. chopped tomatoes
- 1 (4 oz.) can chopped green chilies, drained
- 1 c. shredded monterey jack cheese

Combine beans and chili powder; mix well. Combine avocados, salad dressing, bacon, onion and seasoning; mix well. Layer bean mixture, avocado mixture, olives, tomatoes, chilies and cheese in shallow bowl. Serve with tortilla chips.

MEXICAN CHIP DIP

Beth Stensaas

- 1 can bean dip
- 1 can guacamole
- Chopped scallions
- Shredded Cheddar cheese
- 1 sm. carton sour cream
- Diced tomatoes
- Black olives, sliced

Layer in bowl in this order: bean dip, guacamole, sour cream, tomatoes, scallions, black olives, cheese. Serve with corn chips.

SUE'S NACHO DIP

Elaine Webb (P)

- 2 cans refried beans
- 1 pt. sour cream
- 8 oz. cream cheese
- Shredded cheese
- 1/2 envelope taco seasoning
- 1 sm. can ripe olives, chopped
- Shredded lettuce
- Chopped tomatoes

Combine sour cream, cream cheese, and 1/2 envelope of taco seasoning. Spread beans in 9 x 13 inch pan. Spread cream cheese and sour cream mixture on top. Sprinkle cheese next. Top with shredded lettuce, tomatoes, and ripe olives. Serve with any kind of taco chips - nacho cheese tastes best.

JERKY

Karla Jacobson Hurtig

- 3 to 4 lbs. lean meat, sliced very thin in long strips (remove all fat)
- 3/4 c. soy sauce
- 3 T. Worcestershire sauce
- 3/4 tsp. pepper
- 1 1/2 tsp. onion powder
- 3/4 tsp. garlic powder
- 1 1/2 T. liquid smoke

Soak all ingredients in covered pan overnight. Dry meat on racks placed on cookie sheets in warm oven - lowest setting. Meat is done when meat is firm and moisture beads form on meat. (Approximately 4 to 5 hours drying time.) Place a wooden spoon in oven door so moisture can escape.

PIZZA WITCHES

Evelyn Carlgren Heltne

- 1 lb. ground beef
- 1 lb. shredded cheese (mozzarella)
- Onion, to taste
- 1 c. chopped olives (optional)
- 1 can tomato pizza sauce
- 1/2 tsp. oregano

Brown meat and onions. Cool.

Grate cheese.

Mix ingredients.

Refrigerate at least 4 hours or overnight.

Place on 1/2 bun (open face) and heat in oven to melt cheese.

SOFT PRETZELS

Melissa Melhus

- 2 c. milk
- 1 pkg. dry yeast
- 1/2 c. very warm water
- 1/2 c. sugar
- 1/4 c. vegetable oil
- 6 3/4 c. flour
- 3/4 tsp. baking powder
- 1 egg
- 1 T. water
- Coarse salt

Scald milk by warming over low heat until small bubbles begin

Continued Next Page

SOFT PRETZELS (Continued)

to form around side of pan. Remove from heat; cool to lukewarm. Sprinkle yeast over warm water in large bowl; stir to dissolve. Add sugar, milk and oil. Beat in 3 cups flour to make a smooth batter. Cover and let rise in a warm place until double in volume and bubbly, about 45 minutes. Stir down batter. Mix baking powder with 3 more cups of flour. Stir into batter, 1 cup at a time, to form a stiff dough. Turn out onto a well-floured board. Knead until smooth and elastic (about 5 minutes) using only as much of the remaining flour as needed to prevent sticking. Roll out dough into 2 (10 x 16 inch) rectangles. With sharp knife, cut into 20 strips, each 16 inches long and 1/2 inch wide. With the palms of your hands, roll one strip back and forth to form a 24 inch long strip. Holding one end in each hand, twist into a pretzel shape. Repeat with all strips. Let rise, uncovered, 30 minutes. When nearly ready, heat 2 quarts of water to boiling in large Dutch oven or saucepan. Add 3 tablespoons salt, stir to dissolve. Using a large slotted spatula, lower one pretzel at a time into the gently boiling water for 2 seconds; lift out and tilt to drain off water. Place on a greased cookie sheet. Beat egg with 1 tablespoon water and brush lightly over pretzels. Sprinkle with coarse salt. Bake 400° for 18 to 20 minutes or golden brown. Eat warm or cool on wire rack.
VARIATIONS:
Use half rye or whole wheat flour. Add caraway seeds, oregano or dill with baking powder.

CRISPIX COOKIES SNACK

Elaine Plowman

1/2 c. oleo
1 c. peanut butter
12 oz. pkg. chocolate chips
2 c. powdered sugar
1 box Crispix cereal

Melt oleo, peanut butter, and chocolate chips together. Pour over box of Crispix cereal. Dump in large plastic bag with the powdered sugar, and shake well.

These are easy and kids love them!

Don't pray for rain if you are going to complain about the mud.

OLD FASHIONED SOFT PRETZELS

Robyn Stensaas

1 pkg. active dry yeast
3 tsp. sugar, divided
1 1/2 c. warm water, divided
3 3/4 c. flour
1 1/2 tsp. table salt
3 T. soda
1 egg, white, lightly beaten
1 T. Kosher salt

In small bowl combine yeast, 1 teaspoon sugar and 1/2 cup water. Let stand 5 minutes. In large bowl combine flour with table salt. Stir in yeast mixture and 1 cup water. On floured surface knead 8 to 10 minutes, until smooth and elastic. Oil bowl. Turn dough to oil. Cover. Let rise 1 hour. Punch down. Divide into 10 pieces.

Roll 1 piece into 20 inch rope. On well-floured surface, form rope into a horseshoe. Pick up both ends and twist around each other once halfway up rope. Press ends into rounded part of dough. Let rise 30 minutes.

Pre-heat oven to 425° F. Grease two cookie sheets.

In medium skillet combine 1 quart water, baking soda and remaining sugar. Bring to a simmer. Slip in 3 pretzels. Cook 30 seconds. Turn. Cook 30 seconds more. Place on cookie sheet. Brush each pretzel with egg white and sprinkle with salt. Bake 15 to 18 minutes.

GRANOLA

Melissa Melhus

2 1/2 c. old fashioned oats
1/2 c. sunflower seeds
1/2 c. almonds
1/2 c. sesame seeds
1/2 c. raisins
1 c. coconut
1/2 c. honey
1/4 c. oil

Mix oats, sunflower seeds, almonds, sesame seeds, raisins, and coconut in a large bowl. Combine the honey and oil; stirring until well-mixed. Add the honey/oil mixture to the dry ingredients and stir until all ingredients are well-coated.

Spread mixture on a large cookie sheet and bake 45 to 50 minutes in a 300° F. oven. Be sure to stir mixture every 15 minutes. Allow to cool and store in an airtight container.

OYSTER CRACKER SNACKS

Opal Thompson

2 pkgs. oyster crackers
1 1/2 c. oil
1 med. pkg. Hidden Valley Ranch dressing mix
2 T. dried dill weed
1 tsp. lemon pepper
1/4 tsp. garlic powder or salt
1/4 tsp. onion salt

Mix all ingredients except oyster crackers in a large bowl. Add the crackers and toss until well-coated. Place in microwave oven for 8 minutes on high, stirring every 2 minutes. Watch so that crackers don't get too dark. Eat and Enjoy! Store in airtight container.

SNACK CRACKERS

Louise Young

2 pkgs. oyster crackers
1 1/2 c. salad oil
1 1/2 tsp. dill weed
1 pkg. (dry) Hidden Valley salad dressing
1/2 tsp. garlic salt
1/2 tsp. garlic powder
1/2 tsp. onion salt

Mix all above ingredients, pour over crackers, bake in oven at 200° for 1 hour. Stir every 15 minutes.

ONION RINGS

Lori Hammer Gross

2 eggs
1 T. milk

Mix eggs and milk as batter. Dip onion rings into flour before dipping into batter. After dipping in batter, drip off excess batter, then roll in cracker crumbs. Place in pre-heated (375°) cooking oil. Let cook 2 to 3 minutes depending on thickness of onion ring.

Those who praise the Lord in spite of their trials, turn their burdens into blessings.

BEVERAGES

ORANGE JULIUS

LeaAnn Mohr
Lisa Brewer
Sue Jensen Kirchoff

1 can frozen orange juice (6 oz.)	1/3 c. sugar
1 c. milk	1 tsp. vanilla
1 c. water	8 to 10 ice cubes

Blend all in blender for 30 seconds. Makes a delicious, refreshing, frothy orange ice drink.

VARIATION:
May add 1 egg.

QUICK BANANA SHAKE

Kathryn Gile

Frozen ripe bananas	Milk (8 oz. milk to each banana)

Peel banana, slice in chunks into blender or glass. Add a small amount of milk and smash. Add milk a little at a time, stirring constantly. The frozen banana freezes the milk the consistency of ice cream.

EAGLE BRAND MILK

Opal Thompson

1 c. water	1 c. sugar
1 c. dried milk	4 T. oleo

Heat to dissolve all ingredients. Makes the equivalent of one (14 ounce) can.

It doesn't make any difference what we know, it's what we DO that counts.

INSTANT HOT CHOCOLATE

Evelyn Heltne

1 (8 qt.) box powdered milk	1 (6 oz.) jar Coffee-mate
1 lb. box Nestle's Quik	1 c. powdered sugar

Combine all ingredients. Store in airtight container. Mix 1/2 cup chocolate mix with 1 cup hot water. Luther Leaguers love it!

CRANBERRY PUNCH (Festive and delicious)

Sue Buer

1 qt. cranberry juice	1 c. pineapple juice
1 c. orange juice	1/4 c. lemon juice
1/4 c. lime juice	2 qt. ginger ale
Sugar, to taste	

Combine all 5 juices in a punch bowl - sweeten to taste - add ginger ale just before serving. Serves: 24.

FROZEN PUNCH

Carol Herrman

1 (12 oz.) frozen orange juice	5 c. water
1 (12 oz.) frozen lemonade	1 pt. plain Brandy
1 (46 oz.) unsweetened pineapple juice	2 c. sugar

Use hot tap water and dissolve sugar.

Cool and add all other ingredients.

Pour into (or mix up in) large Tupperware canister, and put in freezer. Stir at least twice a day. Takes about 3 to 4 days to freeze. Yields: 6 qts.

To serve:
2/3 of mix in glass and fill glass with 7-Up or Sprite.

Great on a hot day!

Practicing the Golden Rule is not a sacrifice; it is an investment.

Karen's wedding punch 7-26-97

"JELL-O" PUNCH

Janet Melhus

3 sm. boxes cran-ras Jell-O
4 c. sugar
1 lg. (~~32~~ 46 oz.) can unsweetened pineapple juice
16 oz O juice
(2 2 Liter bottles)
2 lg. bottles ginger ale
9 c. boiling water
4 c. hot water
1 (~~6 oz.~~ 12) can ~~ReaLemon juice~~ pink lemonade

Dissolve the Jell-O into boiling water. Dissolve the sugar into 4 cups hot water. Combine the 2 mixtures and add the pineapple and lemonade ~~juice.~~ Put into containers and freeze.

To serve: 3-4 hours
Thaw partially or break into small chunks and add ginger ale. Serves: 50.

MY MOM'S SHERBET PUNCH

Lisa Brewer

1 qt. sherbet
1 qt. chilled ginger ale
46 oz. can unsweetened pineapple juice

Put pineapple juice into freezer for 6 to 8 hours or until it becomes slushy. Put sherbet in punch bowl. Slowly add pineapple juice using potato masher to mix. Slowly add ginger ale and mix. Use raspberry sherbet for red punch; lime sherbet for green, etc. May also add a little gin for flavor.

WEDDING PUNCH

Linda K Hammer

4 pkgs. pink Kool-Aid
6 c. sugar

Heat and dissolve sugar for Kool-Aid. Add Kool-Aid when syrup is cool. Add 4 large cans frozen orange juice, 4 small cans lemonade, 4 bottles ginger ale, and 1/2 gallon raspberry sherbet.

HOME BREWED DELICIOUS ROOT BEER

Clara Melhus*

1 bottle Hire's extract
4 lbs. sugar
4 3/4 gal. lukewarm water
1/2 (level) tsp. fresh Fleischmann's dried yeast or 1/2 cake

Continued Next Page

HOME BREWED DELICIOUS ROOT BEER (Continued)

Shake extract well. Pour contents over sugar. Mix well. Dissolve mixture in water. Mix yeast in a pint of lukewarm water. Allow to stand 5 minutes. Stir well and strain through cheese cloth. In cool weather (under 70° F.) double the amount of yeast used. In hot weather (over 90° F.) cut the amount in half. Add yeast mixture to solution of sugar, extract, and water. Mix well and pour into sterilized bottles immediately. (May also use fruit jars with rubber rings and porcelain-lined lids or pop bottles with caps.) Fill bottles to within one half inch of the top to minimize spoilage caused by excess air. Cork or seal containers securely. Place bottles in warm place (70° to 80°) until effervescent. (If set in cool place immediately the beverage will sour and remain flat.) Ready to drink in about 5 days (longer in cooler weather). Move the bottles to a cool place. Refrigerate just before drinking. The beverage will have a slight yeast flavor and contain some sediment. **DO NOT FILTER.**

SPICED TEA

Lisa Brewer

2 c. Tang
1/2 c. instant tea
1/3 c. lemonade mix
1 tsp. ground cloves
1 tsp. cinnamon
2 c. sugar

Mix well. Add 2 tablespoons of mix to one cup boiling water.

ADDITIONAL RECIPES

* * * * *

SALADS

Apple Salad - - - - - - - - - - 25
Red Hot Applesauce Salad- - - 25
Lime Jell-O - - - - - - - - - - 25
Peach Salad - - - - - - - - - - 26
Orange Sherbet Salad- - - - - 26
Pineapple Velvet Salad- - - - 26
Cranberry Ice - - - - - - - - - 27
Pink Champagne Salad- - - - - 27
Green Jell-O- - - - - - - - - - 27
Strawberry Salad- - - - - - - 28
Pretzel Salad - - - - - - - - - 28
Golden Nectar Salad - - - - - 28
Cheese and Pineapple Salad- - 29
Easy Orange Jell-O Salad- - - 29
Christmas Salad - - - - - - - 29
Banana Apricot Delight- - - - 30
Frozen Fruit Salad- - - - - - 30
Frozen Apple Salad- - - - - - 31
Frozen Salad- - - - - - - - - - 31
Hot Chicken Salad - - - - - - 31
Chicken Salad - - - - - - - - - 32
Salmon Salad- - - - - - - - - - 32
Tapioca Salad - - - - - - - - - 32
Rice Salad- - - - - - - - - - - 33
Lemon Pie Salad - - - - - - - 33
Frog's Eye Salad- - - - - - - 33
Frog Eye Salad - - - - 34
Lanette's Macaroni Salad - - - - - - - 34
Cucumber Salad Mold- - 34
Tomato Soup Salad- - - 35
Pea Salad- - - - - - - 35
Bean Salad - - - - - - - 36
Vegetable Salad- - - - 36
Pea-Bean Relish- - - - 37
Vegetable Salad- - - - 37
Sauerkraut Salad - - - 37
Willetta's Spinach Salad- - - - - - - - 38
Brookville Coleslaw- - 38
Frozen Cabbage Slaw- - 38
Caesar's Salad - - - - 39
Cauliflower Salad- - - 39
Broccoli and Califlower Salad- - - - - - - - 40
Seven Layer Salad- - - 40
Taco Salad - - - - - - - 40
Twenty-four Hour Salad- - - - - - - - 41
Garden Salad - - - - - - 41
Italian Vegetable Salad- - - - - - - - 42
Layered Vegetable Salad- - - - - - - - 42
Dorothy Lynch Dressing - - - - - - 42
French Dressing- - - - 43
Banana Salad Dressing- 43
Easy Cooked Fresh Fruit Dressing - - - - - - 43

SALADS

APPLE SALAD

Tean Dutton

2 c. raw apples, grated
2 c. water
1/3 c. red hot candies
1 pkg. strawberry Jell-O

Dissolve red hots in hot water. Add grated apples and bring just to a boil----grated apples cook quickly----As soon as removed from stove stir in Jell-O and stir until dissolved. Pour into flat pan to cool and set.

RED HOT APPLESAUCE SALAD

Esther Stensaas

2 c. boiling water
2 sm. pkgs. raspberry Jell-O
Dash of salt
1/2 tsp. gelatin, soaked in 1 T. cold water
2 T. red hots
2 c. ice water
1 can applesauce

Stir water, Jell-O, salt, softened Jell-O and red hots until all is dissolved. Add ice water and applesauce. Chill to set.

LIME JELL-O

4-27-97

Elsie Christensen

15oz can + juice from rings

Heat 1 can of (No. 2 can) crushed pineapple. Add 1 big box lime Jell-O. Let stand a short time. Mix 2 (3 ounce) packages of cream cheese with a little milk until smooth.

Add:
1 c. celery
1 c. pecans
1 c. Cool Whip

Mix together and mold.

Whatever your hand finds to do, do it with your might.
Ecclesiastes 9:10

PEACH SALAD

Esther Stensaas

2 (3 oz.) pkgs. peach Jell-O
1 (3 oz.) pkg. vanilla pudding (not instant)
3 c. boiling water
1 (No. 2 1/2) can sliced peaches

Bring Jell-O, water and pudding to a boil. Add 2 cups marshmallows. Stir until dissolved. Add peaches (cut in bite-size pieces) juice and all. Chill in 9 x 13 inch baking dish.

ORANGE SHERBET SALAD

Doris Herrman

1 sm. pkg. lemon Jell-O
1 sm. pkg. orange Jell-O
1 pt. orange sherbet
1 can drained mandarin oranges
1 sm. can drained crushed pineapple
3 to 4 sliced bananas

Dissolve Jell-O in 2 cups boiling water. Add sherbet. Stir until melted. Let partially set. Add fruit and let set.

PINEAPPLE VELVET SALAD

Mabel Christensen*

1 pkg. orange Jell-O
1 (8 oz.) pkg. cream cheese
1 pkg. Dream Whip or carton of Cool Whip
1 c. grated carrots
1 tsp. pineapple flavoring
1/2 c. mayonnaise
1 c. boiling water
10 lg. marshmallows
1 1/2 c. drained crushed pineapple
1/2 tsp. orange flavoring

Dissolve orange Jell-O in boiling water. Add flavorings. Add cream cheese and diced marshmallows and stir until dissolved. Chill until it begins to set. Stir whipped topping and mayonnaise together. Fold into Jell-O, along with pineapple and carrots. Chill until firm. Cut into squares. Serve on lettuce.

CRANBERRY ICE

Vivian Carlgren

1 qt. cranberries
2 c. water
Juice of 2 oranges
2 c. water
2 1/2 c. sugar
1 pkg. Knox gelatin

Cook cranberries in 2 cups water until soft. Put through sieve and cool. Next add sugar, water, orange juice and gelatin. Put in freezer until set, scrape from sides frequently. Whip and store in freezer.

PINK CHAMPAGNE SALAD

Carol Herrman

8 oz. cream cheese (room temperature)
3/4 c. sugar
12 oz. Cool Whip, softened
1 pkg. walnuts, chopped
10 oz. frozen strawberries, thawed with juice
3 bananas
2 cans Libby's chunky fruit mix, drained

Add or subtract any quantities of fruit. Can eat fresh or it also freezes very good.

4-16-06

MOM'S GREEN JELL-O

Elaine Webb (P)

1 lg. pkg. lime Jell-O (2 sm)
1 pkg. Dream Whip or use 1 carton Cool Whip
1 can crushed pineapple
1/2 to 1 whole pkg. cream cheese
1c chopped pecans

Mix lime Jell-O as directed, shorting it 1 cup of water (as you will use all the pineapple juice). Add pineapple and allow to set up slightly. Whip Dream Whip as directed and add cream cheese. Continue to whip until stiff. Add to Jell-O mixture. Return to refrigerator.

Man shall not live by bread alone, but by every word that proceeds from the mouth of God. Matthew 4:4

CATHY'S STRAWBERRY SALAD

Elaine Webb (P)

1 1/2 c. hot water
2 mashed bananas
2 10 oz.) pkgs. frozen strawberries
1 lg. strawberry Jell-O
1 (8 oz.) can crushed pineapple and juice
1 c. sour cream

Dissolve Jell-O in hot water and add all fruit. Pour 1/2 into bowl and other 1/2 in 9 x 13 inch pan. Let set in refrigerator 15 to 20 minutes. When firm spread sour cream over Jell-O in pan, then add rest of bowl mixture as the top layer.

PRETZEL SALAD OR DESSERT

2-15-06

Pam Hammer

2 2/3 c. coarsely chopped pretzels
1 1/2 sticks butter
12 oz. cream cheese
1 1/4 c. powdered sugar
1 lg. pkg. frozen strawberries (use partially frozen)
1 (8 oz.) carton Cool Whip
1 lg. pkg. strawberry Jell-O
2 c. pineapple juice

Mix pretzels and butter and press into 9 x 13 inch dish. Bake at 375° for 8 to 10 minutes. Watch so it doesn't burn. Let cool completely. Heat pineapple juice to just boiling. Add Jell-O. Stir to dissolve. Add partially frozen strawberries. Refrigerate till partially set. Cream cheese and powdered sugar. Spread carefully over cooled crust. Over this, spread Cool Whip. Chill thoroughly. Pour strawberry mixture over cooled cream cheese and Cool Whip. Spread carefully.

Refrigerate entire salad till fully set.

GOLDEN NECTAR SALAD

Norma Carlgren

2 pkgs. orange Jell-O or 1 orange and 1 lemon
2 c. boiling water
1 (3 oz.) pkg. cream cheese, crumbled
1/2 lb. miniature marshmallows
1 1/2 c. apricot nectar
1/2 c. cold water
1 (9 oz.) can crushed pineapple
1/4 c. grated American cheese

Continued Next Page

GOLDEN NECTAR SALAD (Continued)

Dissolve Jell-O in boiling water. Add cream cheese and all of marshmallows, nectar and cold water. Add pineapple and grated cheese. Put in mold or a pan and chill until firm.

CHEESE AND PINEAPPLE SALAD

Tean Dutton

3/4 c. sugar
1/2 c. syrup from canned pineapple
1 T. (1 envelope) unflavored gelatin
1/4 c. cold water
1 c. crushed pineapple, drained
1 c. grated American cheese
1 c. heavy cream, whipped

Dissolve sugar in pineapple juice over low heat. Add gelatin softened in cold water. Chill until partially set. Add pineapple and cheese. Fold in whipped cream. Chill until firm. Serves 6 to 8.

EASY ORANGE JELL-O SALAD

Jan Jacobson

1 lg. carton Cool Whip
1 pkg. orange Jell-O
1 can mandarin oranges, drain
1 sm. can crushed pineapple, drain

Mix Cool Whip and Jell-O. Add oranges and pineapple. Mix well. Refrigerate overnight.

CHRISTMAS SALAD

6-19-05

Louise Young

1 can Wilderness cherry pie filling
1 can Eagle Brand milk
1 can crushed pineapple & 1 c blueberries
1, lg rasp jello w/1 c water
1 carton Cool Whip
2 c. miniature marshmallows
1 c. chopped nuts

Mix pie filling and Eagle Brand milk together. Add **drained** pineapple, Cool Whip, marshmallows, and nuts. Makes large salad. Freezes well.

BANANA APRICOT DELIGHT (Frozen Salad)

Deb Carlgren

- 2 2/3 c. sugar
- 1 c. water
- 1 (12 oz.) pkg. frozen strawberries
- 1 c. crushed pineapple
- 4 bananas, sliced
- 4 c. apricot nectar
- 1 egg
- Juice of 1 orange
- Juice of 1 lemon
- 1 c. whipped cream

Boil 2 cups sugar and water until syrupy. Add strawberries and cool. Add bananas, pineapple, and apricot nectar. Freeze. 9 x 13 inch dish.

Combine 2/3 cup sugar, egg, orange, and lemon juice. Cook until thick. Cool, then fold in whipped cream. Spread on top of the frozen mixture. Freeze. Yields 8 to 10 servings.

FROZEN FRUIT SALAD

Mrs Gerold (Vickie) Hall

- 1 lg. pkg. frozen strawberries
- 1 med.-sized can crushed pineapple
- 3 bananas, sliced
- 2 cans "Lite" mixed fruit or fruit cocktail

Mix sliced bananas with crushed pineapple and it will keep the bananas from turning dark. Then add all the other fruit. If you don't care for bananas, omit them and add peaches or pears. Do not drain any of the ingredients. All the fruit juices go in too.

Bring to a boil: 1 cup sugar and 1/2 cup of water. (If your strawberries are frozen hard this is a good time to add the strawberries.) If the strawberries are already thawed, let the sugar and water cool down to room temperature. When cool, add all the fruit and their juices to this sugar and water. Mix well. Pour all into a cake pan or Tupperware square box and freeze. You may add a little red food coloring to the mixture to give it a hint of color. This needs to be in the freezer for a day before you serve it. Take out of the freezer 1 hour before you plan to cut into squares and serve. Serve in a saucer or small dish.

FROZEN APPLE SALAD

Mary Stensaas*

1 c. crushed pineapple
1/2 c. sugar
2 beaten eggs
Dash of salt
3 T. lemon juice
2 c. finely diced unpeeled apples
1/2 c. finely diced celery
1 c. heavy cream, whipped

Drain pineapple, reserve syrup. Add water to pineapple syrup to make 1/2 cup. Combine eggs, sugar, salt, lemon juice, and syrup mixture. Cook over low heat stirring constantly until thick. Chill. Fold in pineapple, apples, celery, and whipped cream. Pour into 2 quart dish. Freeze firm. Cut into squares. Serves 10 to 12.

FROZEN SALAD

Mabel Christensen*

1/4 lb. grated (Velveeta) cheese
1 c. miniature marshmallows
1 c. drained crushed pineapple
1 c. Miracle Whip
1 c. whipped cream
12 maraschino cherries, cut up
4 T. powdered sugar

Mix together and put in 9 x 9 inch casserole. Freeze.

HOT CHICKEN SALAD

Nell Darlington

2 c. cooked cubed chicken
1 c. sliced ripe olives
1/2 c. slivered almonds
2 T. lemon juice
1/2 c. potato chips, crushed
2 c. diced celery
1 c. mayonnaise
2 tsp. grated onion
1/2 c. grated Cheddar cheese (Old English)
1/2 tsp. salt

Toss together lightly all of the above except the cheese and potato chips. Place in a casserole or square cake pan. Sprinkle cheese over top, and then cover with crushed potato chips. Bake at 450° for 10 minutes. You may double this in a 9 x 13 inch casserole - it will serve 12 to 15 people.

CHICKEN SALAD

Pam Hammer
Mabel Hammer

- 4 chicken breasts, cooked and diced (can use 2 whole chickens)
- 1/2 c. celery (raw)
- 3/4 c. chopped pecans
- 1/4 tsp. salt
- 1/4 to 3/4 tsp. Ac'cent
- 2 tsp. chopped onion
- 1 1/4 c. mayonnaise
- 2 oz. (1 c.) sharp Cheddar cheese, shredded

Cut cooked chicken in small chunks. Dice celery and chop pecans. Mix all ingredients together adding chicken last.

Arrange chicken salad on a bed of lettuce with deviled eggs used as a border. May be served hot. Place in 8 inch square dish and cover with crushed potato chips or Chinese egg noodles. Bake for 10 minutes at 450°.

SALMON SALAD

Tean Dutton

- 2 c. cooked salad macaroni
- 1 can salmon, drained, boned, skinned
- 1 1/2 c. frozen peas
- 5 boiled eggs, chopped
- 2 bunches green onions, diced
- 1/2 c. olive oil
- 1/4 c. cider vinegar
- 1 tsp. dill seed or dill weed, crumbled

Mix first five ingredients. Blend oil, vinegar, dill. Pour over salad.

TAPIOCA SALAD

Jane Ann Carlgren

- 2 boxes tapioca instant pudding
- 1 box apricot Jell-O
- 1 sm. can cut up apricots
- 2 c. liquid (water and apricot juice)
- 1/2 container Cool Whip

Bring tapioca to boil, add Jell-O and fruit. Cool, add Cool Whip.

Good character - like good soup is usually homemade.

RICE SALAD

Cindy Thompson
Bobbie Killen

2/3 c. raw rice	Pinch of salt
1 sm. can crushed pineapple	Pinch of sugar
Lg. box red Jell-O	1 sm. carton Cool Whip

Cook rice without lid until tender and enough water to have 1 cup reserve. Dissolve Jell-O in the 1 cup hot water from rice. Next add the crushed pineapple with juice to this, then mix with rice, salt, and sugar. When set fold in carton of Cool Whip.

LEMON PIE SALAD

Robyn Stensaas

1 (8 oz.) pkg. macaroni	1 lg. can fruit cocktail, drained
1 (3 1/2 oz.) pkg. lemon pie filling	1 pkg. Dream Whip
1 lg. can crushed pineapple	1/2 pkg. miniature marshmallows

Cook macaroni. Prepare pudding and let cool. Combine macaroni, pudding, pineapple and fruit cocktail. Let stand in refrigerator 8 to 12 hours. Add Dream Whip (prepared) and marshmallows.

FROGS EYE SALAD (Speziello)

Paula Herrman

1 box Spezziello (macaroni)	1 can drained crushed pineapple
1 c. sugar	1 can drained pineapple tidbits
1/2 tsp. salt	1 (9 oz.) container Cool Whip
1 3/4 c. pineapple juice	1 sm. pkg. miniature marshmallows
3 egg yolks	
2 T. flour	
2 cans mandarin oranges, drained	

Cook Spezziello in salted water and rinse and drain well. Combine next 5 ingredients till thick. Cool. Pour sauce over macaroni and store in icebox overnight. Next morning add rest of ingredients. Mix and chill. Can be frozen.

Living without faith is like driving in the fog.

FROG EYE SALAD (Acina De Pepe)

Louise Young

1/2 box Acini De Pepe (macaroni)
2 egg yolks, beaten
1/4 tsp. salt
1/2 c. sugar
1 T. flour
7 oz. pineapple juice, drained from chunk pineapple
1 can mandarin oranges
1 can chunk pineapple
1/2 carton Cool Whip
2 c. sm. marshmallows

Cook Acini De Pepe, drain and wash with cold water. Mix next 5 ingredients and cook until thick. Add this to Acini De Pepe and refrigerate overnight. Next day add oranges, chunk pineapple, Cool Whip and marshmallows. Chill until ready to serve.

LANETTE'S MACARONI SALAD

Mrs Victor Herrman

1 (8 to 10 oz.) bag macaroni, cooked as directed

While cooking, chop and combine:
3 good-sized dill pickles
2 carrots
3 stalks celery
1 sm. onion

Add:
1 sm. can black olives (if desired)
1/8 c. pickle juice
2 T. mustard
2 c. mayonnaise or 1 c. mayonnaise with 1 c. Ranch Style dressing

Mix together and chill 2 hours. Serve cold.

CUCUMBER SALAD MOLD

Aileen Nelson Carlgren

Pour 1 cup boiling water and 2 tablespoons lemon juice over 2 medium cucumbers, pared, cut lengthwise and seeds removed. Let stand 5 minutes. Then finely grate. (May just cut fine.)

Soften 1 envelope unflavored gelatin in 2 tablespoons cold water for 5 minutes. Add 1/4 cup hot water and stir until gelatin is dissolved. Add 2 teaspoons soy sauce, 1 teaspoon salt, and

Continued Next Page

CUCUMBER SALAD MOLD (Continued)

1/4 teaspoon white pepper. Chill until slightly thickened. Then beat in 1/2 cup mayonnaise, 1 cup cottage cheese, 2 teaspoons grated onion.

Add cucumbers and fold in 1/2 cup whipping cream, whipped (I used 1 cup Cool Whip). If desired a few drops green coloring may be added. (6 servings.)

TOMATO SOUP SALAD (Serves 6)

Opal Thompson

1 can tomato soup
1 (8 oz.) pkg. cream cheese
1/8 tsp. salt
1 envelope Knox gelatin dissolved in 1/2 c. cold water
1/2 c. mayonnaise
1/3 c. chopped green pepper
1 c. chopped celery
1/4 c. grated onion

Heat the soup, cheese until nearly smooth. Add the gelatin mixture. When partially cool and firm, add other ingredients. Pour into a ring mold.

PEA SALAD

Emily Carlgren

1 lg. pkg. frozen peas
1 (7 oz.) jar cashews
1 can water chestnuts, sliced
1/2 lb. bacon, fried, crumbled
1 c. green onions
1 pt. sour cream

Thaw peas but do not cook. Combine all ingredients. I generally add a little sugar to sour cream before I mix it. You may vary the vegetable. Refrigerate several hours before serving.

BEAN SALAD

Pat Jensen

2 c. cooked kidney beans, drained
1/4 c. celery, diced
3 pickles, chopped (dill or sweet)
1 onion, minced (sm.)
2 eggs, hard-cooked, sliced
1/2 tsp. salt
1/8 tsp. pepper
1/4 c. mayonnaise

Mix together the first four ingredients. Add eggs, salt and pepper. Mix lightly with mayonnaise.

Chill thoroughly. Garnish with grated cheese.

VEGETABLE SALAD

Bobbie Killen

1 (16 oz.) can white corn
1 (16 oz.) can French style green beans
1 c. diced celery
1 c. chopped green pepper
1 (16 oz.) can English peas
1 c. grated carrots
1/2 c. chopped onion
1 jar pimento

DRESSING:

5-18-97 3/4 1 c. oil
1 c. sugar
~~1 tsp. celery seed~~
3/4 c. vinegar
1 tsp. salt
1/2 tsp bl pepper

Drain all vegetables and mix the salad ingredients together. Heat all the ingredients for the dressing until they are dissolved. Pour over vegetables. Let set overnight.

I seldom made an errand to God for another, but I got something for myself. Samuel Rutherford

PEA-BEAN RELISH

Iola Larson

1 can tiny peas	1 can cut green beans

Drain and sprinkle with salt.

Add:

1/4 green pepper, chopped	1/2 med. onion, chopped
2 long pieces celery, chopped	1/2 sm. pimento, chopped

1 1/2 c. sugar	1/2 c. salad oil (Wesson or Crisco)
3/4 c. vinegar	Dash paprika
1 T. water	

Put sugar, vinegar, water, oil and paprika in quart jar. Shake well and pour over vegetables. Let stand 36 hours. Drain and serve.

VEGETABLE SALAD

Odeen Jensen

1 can (16 oz.) green peas	2 cans (16 oz.) French cut beans
1 can (16 oz.) white whole corn	1 sm. jar pimento, chopped
2 stalks of celery, chopped fine	1 sm. onion, chopped fine

Drain vegetables and mix with other ingredients. Pour dressing over and refrigerate. Keeps long time.

SAUERKRAUT SALAD

Odeen Jensen

1 lg. can sauerkraut, drain and wash with cold water	1/2 c. celery
1/2 c. green pepper, chopped	4 T. vinegar
1/2 c. onion, chopped	1 c. sugar

Mix well. Will keep for weeks.

The older the fiddle the sweeter the tune.

WILLETTA'S SPINACH SALAD AND DRESSING

Janet Melhus

1 pkg. fresh spinach
1 can water chestnuts
1 can bean sprouts
14 slices bacon
4 boiled eggs (optional)
1/2 c. oil
1/2 c. sugar
1/3 c. catsup
1/4 c. vinegar (white)
1 med. onion
1 tsp. Worcestershire sauce
Salt

Wash and drain spinach. Drain and slice chestnuts. Drain bean sprouts. Fry bacon until crisp and crumble. Boil eggs and slice thinly. Combine spinach, chestnuts, sprouts and bacon. If using eggs, add just before serving. Next, grate onion. Combine oil, sugar, catsup, white vinegar, onion, salt and Worcestershire sauce in blender. Blend well, then chill before using.

BROOKVILLE COLESLAW

Sue Buer

1 1/2 lbs. shredded green cabbage
1 tsp. salt
2/3 c. sugar
1/3 c. vinegar
1 c. whipping cream

Refrigerate cabbage for several hours. Mix other ingredients. Mix all together 30 minutes before serving and chill.

FROZEN CABBAGE SLAW

Naomi Barleen

1 med. head of cabbage, shredded
1 tsp. salt
1 c. grated carrot
1 c. vinegar
1/4 c. water
2 c. sugar
1 tsp. mustard seed

Mix cabbage and salt. Let stand 1 hour. Drain well. Add carrot.

Combine vinegar, water, sugar and mustard seed. Boil 1 minute. Cool.

Pour over slaw mixture. Pack in containers and freeze. This thaws quickly and leftovers can be re-frozen. Keeps in refrigerator several days.

CAESAR SALAD

Melinda Melhus Spannenberg

SALAD:
Romaine lettuce

CROUTONS:
1/4 c. olive oil
2 lg. cloves of garlic **or**
  1/4 tsp. garlic powder
3 c. French bread, cubed

DRESSING:
1/4 tsp. dry mustard
1/4 tsp. coarse black pepper
Anchovies, chopped
  (optional)
3/4 c. grated Parmesan cheese
1/2 c. olive oil
3 T. lemon juice
1 raw egg

Romano cheese, freshly grated

Heat oven to 350°.

Put garlic cloves through a press and fry in olive oil, or add powder to oil. Pour over cubed French bread. Toss well. Bake in oven on a cookie sheet until browned. Croutons may be made ahead.

Mix dressing ingredients together and toss over romaine lettuce. Add croutons and top with freshly grated Romano cheese.

Simple, easy to store version of dressing that will keep in refrigerator for weeks.

CAULIFLOWER SALAD

Marcy Buer

1 lg. head cauliflower
1/2 lb. **or** less bacon, browned
  and crumbled
2 med. tomatoes, diced
1 bunch green onions, chopped
1 c. diced Cheddar cheese
1/2 c. stuffed olives, chopped
  up
1/2 c. mayonnaise

Cut cauliflower into small pieces. Toss with remaining ingredients. Serves 10.

BROCCOLI AND CAULIFLOWER SALAD

Trish Heltne

- 1 head cauliflower
- 1 head broccoli
- 1 bunch green onions
- 1/3 c. vinegar
- 1/2 c. mayonnaise
- 1/4 c. sugar
- 1/3 c. salad oil
- 1/2 tsp. salt
- 1/2 tsp. pepper

Wash and trim cauliflower, broccoli, and onions and soak in salt water 10 to 15 minutes. Measure the remaining ingredients and combine in blender and add to drained vegetables. Refrigerate and marinate for 24 hours.

SEVEN LAYER SALAD

Paula Herrman
Karla Jacobson Hurtig

- 1 head lettuce, broken into sm. pieces
- 1 c. diced celery
- 4 hard-cooked eggs
- 1 sm. pkg. frozen peas, uncooked
- 1/2 c. diced green pepper
- 1 med. onion, diced
- 8 slices bacon, cooked and crumbled
- 2 c. mayonnaise
- 1 to 2 T. sugar
- 4 oz. shredded Cheddar cheese

Layer first 7 ingredients in order given. Combine mayonnaise and sugar, spread evenly over top of salad. Sprinkle with cheese. Cover and refrigerate overnight. About 12 servings.

TACO SALAD

Cindy Buer

- 1 head lettuce
- 1 to 2 lbs. hamburger
- Cheddar cheese, grated
- 1 bottle (8 oz.) French dressing
- 1 can kidney beans
- 1 bag taco Doritos (regular)
- Tomato (1 to 2), chopped

Brown hamburger; heat with beans. Make salad. Crunch Doritos, mix all together. Pour dressing over all.

In order to realize the worth of the anchor, we need to feel the stress of the storm.

24 HOUR SALAD

Aileen Nelson Carlgren

1 head romaine lettuce
1 head spinach
1 head lettuce
1/2 lb. bacon, broiled and crumbled
1/2 lb. Swiss cheese
3 purple onion (rings)
3 boiled eggs

Place in layers in a big salad bowl. Then spread this combination on top:

2 c. mayonnaise
1 c. sour cream
1 pkg. Hidden Valley dressing

When ready to serve may be all mixed together.

GARDEN SALAD

Cindy Buer

2 c. carrots, thin sliced
2 c. cauliflower, thin sliced
2 c. celery, diced
2 c. cucumber, sliced (no seeds)
1 lg. onion, thin sliced
1 pt. cherry tomatoes or 2 c. fresh diced tomatoes

DRESSING:
1/2 c. white vinegar
1 c. salad oil
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
1 clove garlic, crushed
1/2 c. chopped parsley

Layer salad ingredients in large bowl and chill overnight. Put dressing ingredients in jar and shake. Pour over salad just before serving.

ITALIAN VEGETABLE SALAD

Beth Stensaas

1 bunch broccoli
1 can black olives (no pit)
1 stalk celery
1 lg. bottle Italian salad dressing
1 head cauliflower
1 bunch carrots, sliced
1 lb. fresh mushrooms

Prepare vegetables as desired for salad. Mix together and sprinkle entire bottle of dressing over salad. Cover and refrigerate at least one hour before serving.

LAYERED VEGETABLE SALAD

Beth Stensaas

1 head lettuce, shredded
1 lg. red onion, sliced in rings
6 boiled eggs, sliced
2 c. Miracle Whip
2 (10 oz.) pkgs. frozen peas
10 slices bacon, fried, crumbled
1 lb. Cheddar cheese, shredded
1/4 c. sugar

Layer in 9 x 13 inch pan in this order: lettuce, peas, onions, eggs, bacon crumbles. Mix Miracle Whip and sugar in small bowl. Spread on vegetables, being sure to cover completely. Top with cheese. Cover with plastic wrap and refrigerate 24 hours before serving.

DOROTHY LYNCH DRESSING

Paula Herrman, Louise Young
Pat Jensen, Evalyn Jensen

1 can tomato soup
3/4 to 1 c. sugar
1/2 tsp. pepper
1/2 to 1 tsp. celery seed
1/2 c. vinegar
1 c. oil
1 tsp. dry mustard
1/4 tsp. garlic powder
1 tsp. paprika

Blend all in blender. Store in glass container in refrigerator. Makes 1 quart. Can add 1 medium onion, chopped fine and 1 small clove of garlic.

VARIATION:
Omit mustard, garlic powder, and paprika and add: 1/2 teaspoon onion salt and 1/2 teaspoon garlic powder.

FRENCH DRESSING

Ann Dickerhoof
Pat Jensen
Mabel Christensen*

1 c. sugar
1/2 to 1 c. catsup
1/2 tsp. onion salt
1 c. oil
1/2 to 1 c. vinegar
1/2 tsp. garlic salt

VARIATION:
Do not add the salts, but add:
1 tsp. salt
2 T. Worcestershire sauce
1 to 2 tsp. paprika
Juice from 1 lemon

Blend all ingredients together with rotary beater or in a blender. Refrigerate.

BANANA SALAD DRESSING

Nell Darlington

2 eggs
2 T. vinegar
1/4 c. sugar
1 sm. can evaporated milk

Break eggs in shallow skillet, add sugar and vinegar. Bring to a boil stirring constantly with wire whip or fork. Remove from fire, add milk. This is very good over halved bananas split lengthwise and sprinkled with chopped pecans. Also very good on chopped cabbage.

EASY COOKED SALAD DRESSING FOR FRESH FRUIT SALADS

Pat Herrman

2 eggs, beaten
1 c. sugar
2 T. vinegar

Let come to a good boil. Stir constantly. Thin if needed with sweet cream.

Very good over freshly diced apples and seeded grapes.

ADDITIONAL RECIPES

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BREADS ROLLS & QUICK BREADS

Basic Sweet Dough- - - - - - 45
Blender White Bread- - - - - 46
Dinner Rolls - - - - - - - - - 46
Never Fail Sweet Rolls - - - 46
Sweet Dough Cinnamon Rolls - 47
Cinnamon Raisin Bread- - - - 48
Rye Bread- - - - - - - - - - - 48
Swedish Rye Bread- - - - - - 49
Granny's Rye Bread - - - - - 49
Mabel's Swedish Rye Bread - - - - - - 50
Whole Wheat Bread - 50
French Doughnuts- - 51
Kolache - - - - - - 51
Beer Bread- - - - - 51
Bagels- - - - - - - 52
English Muffin Loaves- - - - - - 52
Herb Bread- - - - - 53
Quick Egg Bread - - 53

Quick Breads

Bran Muffins - - - - - - - - - 54
Bran Muffins - - - - - - - - - 54
Cinnamon Breakfast Muffins - 54
Pumpkin Muffins- - - - - - - 55
Refrigerator Bran Muffins- - 55
Egg Pancake Deluxe - - - - - 56
Maid Service Pancakes- - - - 56
Mix for Waffles, Cobbler, Biscuits - - - - - - - - - 56
Standard Waffles - - - - - - 57
Southern Gal Biscuits- - - - 57
Corn Bread - - - - - - - - - - 58
Fluffy Rolls - - - - - - - - - 58
Christmas Morning Rolls- - - 58
Quick and Easy Rolls - - - - 59
Cheese Loaf- - - - - - - - - - 59
Glazed Cinnamon Breakfast Loaf - - - - - - - - - - - 60
Carrot Loaf - - - - 60
Banana Bread- - - - 61
Banana Nut Bread- - 61
Flo's Delicious Corn Bread - - - - - - 61
Bestamor's Strawberry Bread - - - - - - 62
Ginger Bread- - - - 62
Easy Bubble Bread - 62
Peanut Butter Bread - - - - - - 63
Pumpkin Bread - - - 63
Pumpkin Bread - - - 63
Nut and Raisin Bread - - - - - - 64
Nut Bread - - - - - 64
Parmesan Rye Twist- 64
Rhubarb Bread - - - 65
Zucchini Bread- - - 65

BREADS & ROLLS

BASIC SWEET DOUGH

Carol Herrman

- 2 c. milk **or** 1 c. milk with 1 c. potato water **or** 1/2 c. dry milk with 2 c. water
- 1/2 c. butter **or** shortening (1/3 less if lard)
- 1/2 c. sugar
- 2 T. yeast **or** 2 envelopes dry yeast
- 1 egg, slightly beaten
- 2 T. dry instant potatoes
- 1 tsp. salt
- 2 tsp. vanilla
- Approximately 5 c. flour

In small bowl: sprinkle yeast over 1/4 cup lukewarm water and 1 tablespoon sugar. In pan: scald milk; add butter and sugar until dissolved. Cook to lukewarm and put into large mixing bowl; then add beaten egg and yeast mixture. Mix in 1/2 of flour with salt and instant potatoes. Beat enough flour in to make a cake batter consistency and beat until smooth and glossy. Add raisins (optional), vanilla, and remaining flour a little at a time until a soft roll dough is reached. Be sure and beat well after each addition! Have a pan of butter warm on the stove. Do not use the milky white in the melted butter at any time when making the bread. Spread butter on counter or board and place dough on buttered area. Let dough rise - free to breathe - dough needs to breathe to be light. Do not cover dough; only spread melted butter over dough when left to rise. After dough is risen, make into desired rolls, etc. and bake in 350° oven until golden brown.

BLENDER WHITE BREAD

Deb Carlgren

- 3 1/4 to 3 1/2 c. sifted flour
- 1 pkg. active dry yeast
- 1 c. milk
- 1/2 c. shortening
- 2 T. sugar
- 1 tsp. salt
- 1 egg

Place 1 1/2 cups flour and yeast in blender container. Switch on and off to combine. Heat milk, shortening, sugar, and salt just till warm, stirring till shortening is melted. Add to dry ingredients in blender. Add egg. Blend at low speed until combined. Blend at high speed till smooth, only 4 to 5 seconds.

Pour into mixing bowl. Stir in enough flour to make a moderately stiff dough. Cover and let rise till double, about 45 minutes. Punch down. Turn onto lightly floured surface; let rest 10 minutes. Shape loaf. Put in greased 9 x 5 x 3 inch loaf pan. Let rise until double. Bake at 375° for 40 to 45 minutes. Makes 1 loaf.

DINNER ROLLS (No Knead)

Iola Larson

- 1/2 c. scalded milk
- 1/4 c. shortening
- 1 T. sugar
- 2 tsp. salt
- 1/2 c. water
- 1 pkg. dry yeast
- 1 beaten egg
- 3 c. flour

Combine milk, shortening, sugar, salt. Cool to lukewarm by adding water. Add yeast, mix well. Blend in egg. Add flour and mix until dough is well-blended. Place in bowl and cover. Store dough in refrigerator at least 2 hours or until needed. Shape rolls on well-floured board. Let rise in warm place until light, about 1 1/2 hours. Bake at 400° F. for 15 to 20 minutes.

NEVER FAIL SWEET ROLLS

Aileen Nelson Carlgren

- 1/2 c. warm water
- 1 pkg. fresh yeast
- 1/3 c. sugar
- 1 1/4 c. milk, scalded
- 1 tsp. salt
- 2/3 c. vegetable oil
- Flour (as needed)
- 2 eggs

Continued Next Page

NEVER FAIL SWEET ROLLS (Continued)

Place the first 2 ingredients in a large bowl of an electric mixer. Beat at low speed until yeast is dissolved. Scald the milk and add it to the sugar and salt, then stir. Cool to lukewarm. Add milk to yeast mixture. Add 2 cups flour and the oil. Beat mixture well. Add the eggs and beat again with the mixer. Add flour until 4 1/2 cups flour has been used. Let stand until the dough has risen. Punch down and let rise again.

Roll out into cinnamon rolls, kolaches, or buns, any shape you desire. Bake 425° for 10 to 15 minutes.

SWEET DOUGH (Cinnamon Rolls or Dinner Rolls)

Pat Jensen

2 c. milk (lukewarm)
1/2 c. sugar
2 tsp. salt
2 pkgs. yeast

2 eggs, beaten
1/2 c. shortening (soft)
7 to 7 1/2 c. flour

Mix the first three ingredients together. Sprinkle the yeast in the milk mixture. Stir in beaten eggs and shortening. Add flour necessary to make it easy to handle with spoon.

Let rise well (one good hour).

After rolls are shaped, bake 375° for 15 to 20 minutes. Keep dough as soft as possible, almost sticky for excellent eating and keeping quality.

We should always swap problems; everyone knows how to solve the other person's.

CINNAMON RAISIN BREAD

Margaret Graham

1 c. milk, scalded
1/3 c. shortening
3/4 c. sugar
1 c. warm water
2 pkgs. yeast
5 1/2 to 6 c. flour
2 tsp. salt
2 c. raisins
1/3 c. sugar (for filling)
2 tsp. cinnamon (for filling)

Dissolve yeast in warm water. Cream sugar and shortening and add slightly cooled milk, then yeast mixture. Add 2 cups of flour and let set 40 minutes. Add 2 teaspoons salt before stirring, then add raisins and rest of flour. Let rise until doubled in bulk. Punch down. Divide dough in 2 parts. Roll to a 7 x 14 inch rectangle. Spread with sugar and cinnamon mixture. Roll up and put in greased pan.

Bake 40 minutes at 375°.

RYE BREAD

Vivian Hammer

MIXTURE NO. 1:
Into No. 1 bowl:
2 c. warm water
3 T. brown sugar
2 pkgs. yeast
1 T. salt
1/2 c. brown sugar

MIXTURE NO. 2:
Into No. 2 bowl:
1/3 c. or more molasses
1 tsp. fennel seed
1 tsp. anise seed
3 T. unmelted shortening

Add:
1 c. water
1 1/2 to 2 c. rye flour
1 c. or more white flour plus 8 c.
Raisins (if desired)

Into No. 1 bowl mix: warm water, brown sugar. Dissolve 2 packages yeast. Add salt and brown sugar.

Into No. 2 bowl mix: molasses, fennel and anise seeds, shortening. Add 1 cup water, cook and cool. Add 1 1/2 to 2 cups rye flour to yeast water, also 1 or more cups white flour to make sponge. Let rise. Add both mixtures together and add

Continued Next Page

RYE BREAD (Continued)

raisins, if desired. Work in white flour (8 cups). Make into loaves - let rise. Bake 350° for 40 minutes.

AUNT AILEEN'S SWEDISH RYE BREAD

Aileen Carlgren
Lynette Blomberg

3 c. lukewarm water	3/4 c. molasses
1 cake yeast	2 c. rye flour
1 T. sugar	1 T. salt
2 1/2 c. white flour or more	2 T. shortening
1/2 c. brown sugar	2 1/2 c. boiling water

In first bowl mix first four ingredients to make a medium sponge. In second bowl mix rest of ingredients to make a stiff batter. Let cool. Mix rye batter with sponge and knead stiff with white flour. Let rise. Knead down once. Make into loaves. Let rise again and bake in 325° oven for 1 hour.

GRANNIE'S RYE BREAD

Elaine Plowman

1 3/4 c. scalded milk or water	4 T. molasses
3 T. sugar	2 pkgs. dry yeast
1 T. salt	1/4 c. lukewarm water
2 T. shortening	1 c. rye flour
	7 c. flour or so (white)

Scald the milk or water and add the sugar, salt, shortening and molasses. Let stand till lukewarm. Dissolve the yeast in the 1/4 cup water. Stir well and add to the other ingredients. Add the rye flour and 1 cup at a time of the white flour. Knead until it is smooth and pliable. Put in greased bowl and cover. Let rise until double. Punch down and let rise again. Punch down and put into bread loaf pans. When double, bake; 325° glass pans; 350° metal pans, 45 to 50 minutes.

The beauty of old men is their gray hair. Proverbs 20:29

MABEL'S SWEDISH RYE BREAD

Mabel Hammer

MIXTURE NO. 1:

4 c. rye flour	3 T. salt
1 1/2 c. brown sugar	8 T. melted shortening
1 1/4 c. molasses	3 c. boiling water

MIXTURE NO. 2:

3 pkgs. dry yeast or 3 T.	1 T. sugar
3 1/2 c. lukewarm water	2 3/4 c. flour

Mix Mixture No. 1 until smooth and let stand. In a medium bowl mix other ingredients gradually stirring in flour to make a soft sponge. After Mixture No. 1 has cooled to lukewarm add Mixture No. 2 and mix thoroughly.

In a large dishpan, place 5 cups white flour and 2 cups rye flour. Make a hole in this flour and pour combined mixtures in. Work the flour from sides to center. Slow process. It will become sticky so gradually add more until it looks like bread dough. Place roll of dough on floured table and roll and knead. Return to pan (greased) and set in warm place. Cover with cloth. Let rise about 1 hour or until doubled. Knead down and let rise again (45 minutes). Knead down 2nd time and let rise. Prepare loaves. Let rise about 1 hour or a little longer. Bake at 350° for 45 minutes.

WHOLE WHEAT BREAD

Louise Young

2 pkgs. dry yeast	4 T. sugar
1/2 c. warm water	1/4 tsp. baking soda
2 c. buttermilk	1/2 tsp. salt
1/2 c. oleo	3 eggs
3 c. whole wheat flour	5 c. (about) flour

Dissolve yeast in water. Heat buttermilk and oleo (milk may curdle but won't hurt finished product). In large bowl combine sugar, soda, salt and eggs. Mix in yeast and buttermilk mixture. Knead dough until soft and satiny. Let rise when double bulk. Into 3 greased loaf pans 8 1/2 x 4 1/2 inch make loaf. Let rise until double. Bake 350° for 35 to 45 minutes.

MOM'S FRENCH DOUGHNUTS

Mrs Victor Herrman

Combine:
1 c. boiling water
1/4 c. shortening
1 tsp. salt

Let cool.

Mix well:
2 eggs
1 pkg. yeast
1/2 c. warm water

Stir:
4 c. flour
3 1/2 c. flour

Roll thin and cut as desired. Fry 360° till golden brown. Sprinkle with powdered sugar.

KOLACHE

Paula Herrman

1/2 c. warm water
1 tsp. sugar
2 pkgs. dry yeast
2 c. milk
1/2 c. oil
1 tsp. salt
1/2 c. sugar
1/2 c. potato flakes
1 egg
6 c. flour

Mix in small bowl, water, sugar, and yeast; let rise. Heat together milk, oil, salt, sugar, and potato flakes. Beat in 1 egg and 1 cup flour. Add yeast mixture. Add 6 cups flour. Beat till smooth and let rise for 1 hour, then beat down and mold into rolls and let rise again. Punch down centers of each roll and fill with choice filling. Let rise and bake 400° oven about 10 to 15 minutes until golden.

BEER BREAD

Kathy Stensaas

3 c. self-rising flour
5 T. sugar
1 can (3.2) beer
1/2 pkg. yeast

Mix ingredients together. Pour into loaf pan. Bake at 350° for 45 minutes. Bring out of oven and pour 1/4 cup melted butter over top and bake 15 minutes more.

BAGELS

Melissa Melhus

2 pkgs. dry yeast	3 T. sugar
4 1/4 to 4 1/2 c. flour	1 1/2 c. lukewarm water

In large bowl combine yeast and 1 3/4 cups flour. Combine water and sugar. Add to yeast mixture. Beat at low speed 1/2 minute, scraping sides. Beat 3 minutes at high speed. By hand, stir in enough flour to make a moderately stiff dough. Knead until smooth, 6 to 8 minutes. Cover, let rest 15 minutes. Divide into 12 portions and shape into smooth balls. Punch hole into center of each with floured finger. Pull gently to enlarge hole and work each into uniform shape. Cover, let rest 20 minutes. In large kettle combine 1 gallon water and 1 tablespoon sugar, bring to a boil. Reduce to simmering. Cook bagels 4 to 5 at a time for 7 minutes, turning once. Drain. Place on ungreased cookie sheet. Bake in 325° to 350° oven for 40 to 45 minutes.

VARIATIONS:
Before baking sprinkle with onion salt, garlic salt, Parmesan cheese, etc. or add herbs or cooked onion to the dough when mixing.

ENGLISH MUFFIN LOAVES

Melissa Melhus

2 pkgs. yeast	1/4 tsp. baking soda
6 c. flour	1/2 c. water
1 T. sugar	Corn meal
2 c. milk	

Combine 3 cups flour, yeast, sugar and soda. Heat liquids until very warm (120° to 130° F.). Add to dry mixture; beat well. Stir in rest of flour to make a stiff batter. Spoon into 2 (8 1/2 x 4 1/2 inch) pans that have been greased and sprinkled with corn meal. Sprinkle tops with corn meal. Cover; let rise in warm place for 45 minutes. Bake at 400° F. for 25 minutes. Remove from pans immediately and cool. Slice and toast.

To be contented with what one possesses is great riches.

HERB BREAD

Melissa Melhus

3/4 c. milk	1 1/2 tsp. dill seed
3/4 c. water	1 tsp. caraway seed
2 T. shortening	1/4 tsp. celery seed
2 pkgs. yeast	2 T. sugar
4 1/2 to 5 c. flour	1 egg (room temperature)

Combine 1 3/4 cups flour, sugar, yeast and seeds in a large bowl. Heat milk, water and shortening to lukewarm. Pour into blended flour mixture. Add egg. Blend. Then beat 3 minutes at high speed. Add more flour to make soft dough. Knead 5 to 10 minutes. Cover and let rise 20 minutes. Divide dough in half and place each in a loaf pan. Let rise 30 to 45 minutes. Bake 20 to 30 minutes.

QUICK EGG BREAD

Melissa Melhus

3 to 3 1/2 c. flour	1 c. hot water
2 T. sugar	2 T. vegetable oil
2 envelopes dry yeast	2 tsp. sesame seeds
2 eggs	

Combine 3 cups flour, sugar and yeast in large bowl and mix well. Separate 1 egg; set white aside. Add yolk and remaining egg, hot water and oil to dry ingredients. Mix vigorously with wooden spoon until smooth. Turn dough out onto lightly floured surface. Knead until smooth and elastic, kneading in additional flour if necessary. Cover with mixing bowl and let rest 5 minutes.

Divide dough into 16 pieces. Arrange pieces into a greased 9 inch round cake pan. Beat reserved egg white until foamy. Brush over rolls and sprinkle with sesame seeds. Cover with towel and let rise in draft free area until doubled in volume, about 25 minutes.

Pre-heat oven to 350° F. Bake until rolls are deep golden and sound hollow when tapped on bottom, about 20 minutes. Serve rolls warm.

QUICK BREADS

BRAN MUFFINS

Linda K Hammer

2 T. shortening
1 egg
1 c. bran (any type)
2 tsp. baking powder
3 T. sugar
3/4 c. milk
1 c. flour
1/2 tsp. salt

Cream shortening and sugar; add egg and beat well. Stir in milk; then bran. Add flour sifted with baking powder and salt; stir till dry ingredients are just moistened. (Do not overbeat.) Fill greased muffin pans 2/3 full and bake in hot oven at 425° for 20 to 25 minutes. Makes 1 dozen.

BRAN MUFFINS

Vivian Carlgren

2 c. Nabisco 100% Bran
2 c. boiling water
1 c. shortening
3 c. sugar
4 beaten eggs
1 qt. buttermilk
4 c. Kellogg's All-Bran
5 tsp. soda
5 c. flour
1 tsp. salt

Combine Nabisco Bran and boiling water; set aside. Cream shortening and sugar; add eggs, buttermilk and Kellogg's All-Bran. Sift flour, soda and salt; add to creamed mixture. Fold in bran and water mixture. Spoon into muffin tins. Bake 15 to 18 minutes at 400°. Batter will keep up to 6 weeks in the refrigerator if well-covered.

CINNAMON BREAKFAST MUFFINS

Samantha Stensaas

1/4 c. softened butter or oleo
1/2 c. sugar
1 egg, separated
1 1/2 c. flour, sifted
2 tsp. baking powder
1/2 tsp. ground nutmeg
1/4 tsp. salt
1/2 c. milk
1/3 c. butter, melted
Cinnamon sugar

Cream butter and sugar. Add egg yolk. Combine dry ingredients

Continued Next Page

CINNAMON BREAKFAST MUFFINS (Continued)

and add alternately with milk. Beat egg white until stiff. Fold into batter. Fill greased muffin tins two-thirds full. Bake at 350° for 20 to 25 minutes or until toothpick comes out clean. Remove immediately. Roll in melted butter, then cinnamon sugar.

PUMPKIN MUFFINS

Samantha Stensaas

2 eggs
1 c. solid pack pumpkin
1/2 c. milk
1/3 c. butter or oleo, melted
1/2 c. raisins
1 1/2 c. flour
1/2 c. brown sugar
2 tsp. baking powder
1 tsp. pumpkin pie spice
1/2 tsp. salt
1/2 c. chopped pecans (optional)

In small bowl mix together first five ingredients. In large bowl combine dry ingredients, except nuts. Add liquid ingredients. Stir in pecans. Fill muffin tins, lined with paper liners, 2/3 full. Bake at 400° for 25 minutes or until toothpick comes out clean.

REFRIGERATOR BRAN MUFFINS

Naomi Barleen

5 c. sifted flour
5 tsp. baking soda
2 tsp. salt
2 c. boiling water
2 c. whole bran cereal
2 c. sugar
1 c. shortening
4 eggs, well-beaten
1 qt. buttermilk
4 c. whole bran cereal buds

Sift together flour, baking soda and salt.

Pour boiling water over whole bran cereal; set aside. Cream together sugar and shortening in 6 quart bowl until light. Add eggs and beat well. Blend in buttermilk, bran buds and whole bran cereal. Add sifted dry ingredients; mix well. Store in tightly covered container in refrigerator. Batter will keep up to 6 weeks. Fill muffin cups (greased) 2/3 full. Bake in 400° oven about 20 minutes.

EGG PANCAKE DELUXE

Joyce Stensaas

1 T. fat
3 eggs
1/4 tsp. salt
1 T. sugar
1/8 tsp. baking powder
1/3 c. flour
1/2 c. milk
1/3 c. diced ham
Waffle syrup

Place fat in deep oven-safe skillet. Put skillet in oven. Heat to 450°. Beat eggs and salt till light. Add sugar, flour and baking powder. Beat until smooth. Add milk; beat well. Remove skillet from oven. Make sure melted fat covers bottom of skillet. Pour in batter. Top with ham. Bake 15 minutes till pancake is puffy - well-risen and browned. Serve hot with syrup.

MAID SERVICE PANCAKES

10-8-87 very good - slightly salty

Pat Herrman

6 eggs
4 c. buttermilk
1/2 c. vegetable oil
1 c. half & half or milk
1 pkg. dry yeast
4 c. flour
2 T. baking powder
2 T. baking soda
2 T. sugar
~~1 tsp. salt~~

Beat eggs and add the remaining ingredients and beat until smooth. May be used right away or left in refrigerator for 2 to 3 weeks. Stir before using.

Makes about 30 medium-sized pancakes or waffles.

MIX FOR WAFFLES, COBBLER, BISCUITS, ETC.

Clara Melhus*

5 lbs. flour
3 T. salt
1/2 c. sugar
3/4 c. baking powder
2 T. cream of tartar
2 lbs. shortening

Makes 29 cups.

FOR WAFFLES:
3 cups mix, 1 1/2 cups or more milk, 2 eggs. Makes 6 waffles.

FOR BISCUITS:
3 cups mix, 2/3 cup milk. Bake 450° for 16 minutes. Makes 18.

Continued Next Page

MIX FOR WAFFLES, COBBLER, BISCUITS, ETC. (Continued)

GINGERBREAD:

2 cups mix, 1/2 cup sugar, 1/2 teaspoon cinnamon, 1/2 teaspoon ginger, 1/4 teaspoon cloves, 1 egg, 1/2 cup molasses, 1/2 cup water. Bake 350° for 40 minutes.

NUT BREAD:

3 cups mix, 1/2 cup sugar, 1/2 cup nuts, 1 cup milk, 1 egg.

COBBLER:

1 cup mix, 1 cup sugar, 1 egg. Put 1/2 stick oleo in bottom of pan, add any kind of fruit, and put mixture over fruit. Bake 350° for 30 minutes.

STANDARD WAFFLES

Norma Carlgren

2 c. flour
1 3/4 c. milk
2 eggs, beaten separately
3 T. sugar
3 tsp. baking powder
1 tsp. salt
4 T. melted butter

Sift flour, sugar, salt and baking powder into a mixing bowl. Beat egg yolks well, add milk and beat, adding this to the flour slowly, beating until perfectly smooth. Add melted butter and fold in stiffly beaten egg whites.

SOUTHERN GAL BISCUITS

Pat Herrman

2 c. flour
4 tsp. baking powder
1/2 tsp. cream of tartar
1/2 tsp. salt
2 T. sugar
1/2 c. shortening
1 egg
2/3 c. milk

Mix dry ingredients. Add shortening and work till like corn meal. Add egg and milk and work till smooth.

Roll out and cut or make drop biscuits by dropping by teaspoon onto cookie sheets. Bake 400°, for 10 to 15 minutes or until light brown.

CORN - CORN BREAD

Beth Stensaas

1 can whole kernel corn, drain
1 can cream style corn
1 c. sour cream
2 eggs
1/4 c. melted oleo
1 pkg. Jiffy corn bread mix
1/2 c. grated Cheddar cheese

Mix together everything except cheese. Put in a 9 x 13 inch pan. Bake at 350° for 50 minutes. Sprinkle cheese on top last 5 minutes of baking time.

FLUFFY ROLLS

Joyce Stensaas

1/2 c. sugar
2 eggs
1 tsp. salt
1/2 tsp. baking soda
1 c. milk, scalded and cooled
1 pkg. yeast in 1/4 c. warm water
1/2 c. oil
4 c. flour

Dissolve yeast in water. Add milk, sugar, salt, oil, soda and beaten eggs. Beat well. Add flour and beat again. Cover and let stand overnight on counter. Next a.m., turn out on floured board. Divide into three parts. Roll out each like pie crust 1/2 inch thick. Cut into 12 wedges (pizza cutter works great). Roll up - wide side first. Place on greased pan 1 inch apart. Let rise at least 2 hours or all day, covered on counter. Bake at 350° 10 to 15 minutes when you have time. Brush tops with oil when you remove from oven.

CHRISTMAS MORNING ROLLS

Trish Heltne

1 bag of 24 frozen dinner rolls
1 (3 3/4 oz.) pkg. butterscotch pudding mix (not instant)
1/2 c. butter
3/4 c. brown sugar
3/4 tsp. cinnamon
1/2 c. chopped nuts

Arrange rolls in greased fluted tube pan. Sprinkle dry pudding mix over rolls. Cook butter and remaining ingredients over low heat until sugar is dissolved and mixture bubbles. Pour over rolls. Cover tightly with foil and let stand on counter top

Continued Next Page

CHRISTMAS MORNING ROLLS (Continued)

overnight. Next morning bake at 350° for 30 minutes. Let stand 5 minutes, then invert carefully onto serving dish. Excellent for morning coffees.

QUICK AND EASY ROLLS

Jane Ann Carlgren

2 pkgs. frozen round rolls	3/4 c. brown sugar
2 pkgs. butterscotch pudding (not instant)	Nuts
1/2 c. melted margarine	Cinnamon

Grease bundt pan. Sprinkle brown sugar, cinnamon, nuts, place rolls, make into layers. On top layer sprinkle dry pudding, pour melted margarine, finish with brown sugar, nuts and cinnamon. Leave out overnight, loose covered with Saran Wrap. In morning bake at 350° for 30 minutes.

JUDY'S CHEESE LOAF

Janet Melhus

12 slices white bread	3 c. milk
9 slices Old English cheese	1 tsp. dry mustard
5 eggs	1 tsp. salt
1/2 c. melted butter	Pepper

Remove crust from bread. Lay 6 slices of bread in a 9 x 13 inch loaf pan. Top with cheese slices. Lay remaining 6 slices of bread on top of cheese. Pour 1/2 cup melted butter over top layer of bread. Beat eggs. Add milk, mustard and salt to beaten eggs. Combine well. Pour over bread and cheese mixture. Sprinkle with pepper. Cover and refrigerate overnight. Bake uncovered for 30 minutes at 350°. Then uncovered for an additional 30 minutes. Also at 350°.

You can live without music, you can live without books. But show me the one who can live without cooks.

GLAZED CINNAMON BREAKFAST LOAF

Lisa Melhus

1/4 c. packed brown sugar	1 c. milk
1 1/2 tsp. ground cinnamon	2 eggs
3 c. Bisquick baking mix	1/2 c. raisins
1/2 c. granulated sugar	Creamy Glaze (below)

Heat oven to 350° F. Grease and flour loaf pan, 9 x 5 x 3 inches. Mix brown sugar and cinnamon; reserve. Beat baking mix, granulated sugar, milk and eggs in large bowl on low speed 30 seconds. Beat on medium speed 3 minutes. Stir in raisins. Pour 1/3 batter (about 1 1/3 cups) into pan; sprinkle with about 3 tablespoons brown sugar mixture. Repeat 2 times with remaining batter and brown sugar mixture. Bake until wooden pick inserted in center comes out clean, 40 to 50 minutes; cool 10 minutes. Remove from pan. Cool loaf completely. Drizzle with Glaze.

CREAMY GLAZE:
Beat 3/4 cup powdered sugar, 1 tablespoon butter, softened, 3/4 teaspoon vanilla and 2 to 3 teaspoons hot water until smooth and desired consistency.

CARROT LOAF

Norma Carlgren

2 c. sifted all-purpose flour	2 lg. eggs
3 tsp. baking powder	1 1/3 c. finely grated carrot
1 tsp. salt	2 tsp. lemon peel or orange
3/4 c. granulated sugar	1 c. walnuts, chopped
2/3 c. oil	2/3 c. raisins

Re-sift flour with baking powder and salt. Beat sugar, oil and eggs together well. Stir in carrot and lemon peel, then flour mixture, blending until all the flour is moistened. Set aside 2 tablespoons walnuts for top of loaf. Stir in remaining walnuts and raisins in batter and pour into greased 9 x 5 x 2 3/4 inch loaf pan. Let stand 10 minutes. Bake 350° 1 hour or until pick inserted comes out clean. Remove from oven and let stand 10 minutes before turning loaf out on wire rack.

Practice makes perfect, so be careful what you practice.

BANANA BREAD

3-19-91 good.

Lisa Jacobson

1/2 c. shortening
1 c. sugar
2 eggs
3/4 c. mashed ripe banana
1 1/4 c. sifted flour
3/4 tsp. soda
1/2 tsp. salt

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well. Stir in banana. Sift together dry ingredients; add to banana mixture, mix well. Pour into greased loaf pan. Bake at 350° for 30 to 35 minutes.

BANANA NUT BREAD

10-19-90 made to recipe only added 1/2 c poppy seed instead of nuts

Aileen Nelson Carlgren 8-1-38

1/2 c. shortening
2 c. sugar
2 eggs
3 c. flour
1/2 c. ~~sour milk~~ buttermilk
1 tsp. soda
3 bananas, mashed
1/2 c. nuts, chopped (optional)

Blender nuts then eggs, sugar shortening + butter milk stir into dry ingred.

Cream the shortening and sugar, add eggs and mix. Dissolve soda in sour milk and add alternately with flour. Add mashed bananas and nuts. Bake at 325° for 1 hour in 2 loaf pans. (To sour 1/2 cup milk, add 1 tablespoon vinegar.)

FLO'S DELICIOUS CORN BREAD

Janet Melhus

1 1/2 c. flour
1 1/2 c. corn meal
6 tsp. baking powder
1 tsp. salt
1/2 c. sugar
1 1/2 c. milk
3 eggs
2 T. oil

Sift together flour, corn meal, baking powder and salt. (One sifting is enough.) Then mix eggs, sugar, milk and oil. Add sifted flour mixture and mix well. Bake in a greased 9 x 13 inch pan at 350° approximately 30 minutes or until brown.

Spring is God thinking in gold, laughing in blue, and speaking in green. F. Johnson

BESTAMOR'S STRAWBERRY BREAD

Clara Melhus*

3 eggs, well-beaten
2 c. sugar
1 c. oil
1 lg. pkg. frozen strawberries
1/2 c. pecans
3 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. soda
1 tsp. vanilla

Beat eggs till fluffy. Add sugar and beat. Add oil and vanilla. Blend in nuts and dry ingredients. Fold in quartered or sliced, drained strawberries. Put in two loaf pans or small loaf pans as good Christmas gifts for friends and neighbors. Bake 375° 40 minutes.

(May substitute blueberries or cherries.)

GINGERBREAD

Nona Hedstrom

2 c. flour
1 tsp. baking powder
1/2 c. sugar
1/2 c. shortening
2 eggs
1/2 c. molasses
1 tsp. cinnamon
1/2 tsp. ginger
1 c. boiling water
1 tsp. soda

Mix flour, baking powder and sugar together. In separate bowl cream shortening, add eggs. Combine all together. Add molasses and spices. Dissolve soda in boiling water and mix all together. Bake 350° 25 to 30 minutes.

EASY BUBBLE BREAD

Jan Jacobson

1 pkg. butterscotch pudding
1 T. cinnamon
1/2 c. melted butter
1/4 c. brown sugar
1/2 c. chopped walnuts
1 pkg. frozen rolls (32)

Combine first 4 ingredients. Roll frozen rolls in butter and then dry ingredients. Layer in angel food pan (greased) and let rise to size of pan. Bake at 350° for approximately 50 minutes. Cool 5 minutes, then remove.

PEANUT BUTTER BREAD

Samantha Stensaas

3/4 c. sugar
1/2 c. creamy peanut butter
1 tsp. vanilla
1 3/4 c. milk
2 1/4 c. flour
4 tsp. baking powder
1/2 tsp. salt

Combine sugar, peanut butter, and vanilla. Beat until fluffy. Blend in milk. In another bowl mix dry ingredients. Add to peanut butter mixture 1/3 at a time. Bake in greased loaf pan at 350° for 45 minutes.

PUMPKIN BREAD

8-2-03
Good

Robyn Stensaas

1 1/4 c. flour
1 tsp. soda
3/4 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. sugar
1/2 c. oil
2 eggs
1/3 c. water
1 c. canned pumpkin
1/2 c. chopped nuts

Combine dry ingredients. Make a well in center. Add other ingredients. Mix until smooth on low mixer speed. Pour into greased and floured loaf pan(s). Bake at 350° for 50 to 60 minutes. Let stand 5 minutes. Remove from pan.

PUMPKIN BREAD

12-5-92

Clara Jacobson*

3 c. sugar
2/3 c. water
2 tsp. soda
1 1/2 tsp. salt
2 c. pumpkin
1 c. corn oil
4 beaten eggs
1 tsp. cinnamon
1 tsp. nutmeg
3 1/2 c. flour
1 t pumpkin pie spice

Beat eggs well, add sugar, water, oil and pumpkin. Sift all other dry ingredients together and add. Mix well. Bake in 3 loaf pans at 350° for 1 hour.

Worship the Lord in the beauty of holiness. Psalm 29:2

NUT AND RAISIN BREAD

Mrs Harry Buer*

3 c. flour (2 rye, 1 wheat)
3 tsp. baking powder
1/4 tsp. soda
1 1/2 tsp. salt
1 1/2 c. sugar
1/4 c. brown sugar
1 egg
1 1/4 c. milk
4 T. shortening, melted
1/3 c. nuts
1 c. raisins

Mix dry ingredients in sifter. Add beaten egg, milk, brown sugar and shortening. Last add raisins and nuts. Let rise 20 minutes. Bake 1 hour at 350°.

NUT BREAD

Mrs Hilma Stensaas*

2 c. brown sugar
3 c. flour
1 c. sour milk
1 c. nuts, chopped
2 eggs
1 tsp. baking powder
1 tsp. baking soda
  (put in milk before mixing)

Combine all ingredients. Bake in slow oven 275° for one hour.

PARMESAN RYE TWISTS

Karla Jacobson Hurtig

1 c. rye flour (med.)
1 c. white flour
1 tsp. sugar
1/2 tsp. salt
Dash of garlic powder
1/2 c. butter, melted and cooled
1/2 c. milk
1/4 c. grated Parmesan cheese

In medium bowl stir together flours, sugar, salt, and garlic powder. Add butter and milk. Mix well. Turn out on lightly floured surface. Knead until smooth. Roll out into rectangle. Sprinkle Parmesan cheese on half side of dough. Fold over other half and press edge to seal. Cut into 3/4 inch strip and twist into spirals. Place 1 inch apart on greased baking sheet. Bake in 350° oven for 15 minutes or till lightly brown. Makes 12. Best served warm. Great with soups and salads. Re-heat in oven 10 minutes or microwave on high for 20 seconds.

RHUBARB BREAD

Lisa Brewer

- 1 1/2 c. brown sugar
- 2/3 c. cooking oil
- 1 egg
- 1 c. sour milk
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. vanilla
- 2 1/2 c. flour
- 1 1/2 c. diced fresh rhubarb
- 1/2 c. sugar
- 1 T. melted butter

Combine ingredients in order given up to rhubarb. Pour batter into two greased loaf pans. Combine the 1/2 cup of sugar and 1 tablespoon melted butter and sprinkle over top of batter. Bake at 350° for 40 or more minutes.

ZUCCHINI BREAD

Lisa Brewer

- 3 eggs, beaten
- 1 c. cooking oil
- 2 c. sugar
- 2 c. grated zucchini
- 1 tsp. salt
- 2 tsp. vanilla
- 3 c. flour
- 1 tsp. soda
- 1/2 tsp. baking powder
- 1 tsp. cinnamon

Beat eggs, add oil, sugar, zucchini, vanilla; cream together. Stir in flour, soda, baking powder, salt and cinnamon. Bake one hour at 325°.

ADDITIONAL RECIPES

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MEATS

Beef Bologna - - - - - - - - - 67
Enchiladas - - - - - - - - - - 67
Beef Empanadas - - - - - - - - 68
Bierrocks- - - - - - - - - - - 68
Bierrocks- - - - - - - - - - - 69
Hamburger Stroganoff - - - - 69
Ranch Special- - - - - - - - 70
Spiced Beef Filling- - - - - 70
Spoonburgers - - - - - - - - 70
Barbecued Beef - - - - - - - 71
Barbecued Meatballs- - - - - 71
Barbecued Sausage Balls- - - 72
Barbecued Ribs - - - - - - - 72
Easy Barbecued Ribs- - - - - 72
Barbecued Beef Brisket - - - 72
Barbecue Sauce - - - - - - - 73
Low Cholesterol Baked Chicken- - - - - - - - - - 73
French Fried Chicken Dip - - 74
Parmesan Chicken Crepes- - - 74
Scott's Chicken Delicious- - 74
Szechwan Orange Chicken- - - 75
Cheese Topped Fish - - - - - 75
Gourmet Fish - - - - - - - - 76
Salmon Luncheon Pie- - - - - 76
Baked Liver and Onions - - - 76
Ham with Brandied Peaches- - 77
Pork Chops Hawaiian- - - - - 77
Pork Chop and Potato Bake - - - - - - - - - - - 78
Tender Lovin' Fare - - - - - 78
Sausage Crepes - - - - - 78
Applesauce Meatballs- - - - - - - 79
Sausage Hamburger Meatballs- - - - - - - 79
Meatballs- - - - - - - - 80
Sweet and Sour Meatballs- - - - - - - 80
Pork-e-Pine Meatballs- - 81
Meat Loaf- - - - - - - - 81
Meat Loaf- - - - - - - - 81
Meat Loaf- - - - - - - - 82
Meat Loaf- - - - - - - - 82
Pizza Meat Loaf- - - - - 82
Stuffed Meat Loaf- - - - 83
Betty's Different Meat Loaf - - - - - - - - - 83
Mexican Meat Loaf- - - - 84
Baked Steak and Vegetables - - - - - - 84
Pepper Steak - - - - - - 85
Round Steak Supreme- - - 85
Spicy Stir-Fried Beef- - 86
Stuffed Steak- - - - - - 86
Uncle Ernie's Great Steaks - - - - - - - - 87
Plum Dumplings - - - - - 87
Never Fail Homemade Noodles- - - - - - - - 88
Noodles- - - - - - - - - 88
Egg Noodles- - - - - - - 88
Tomato Gravy - - - - - - 89
Apple Stuffing - - - - - 89
Turkey Stuffing- - - - - 90
Pheasant and Stuffing- - 90

MEATS

BEEF BOLOGNA

Jan Melhus
Louise Young

2 lbs. hamburger	1 c. water
2 T. Morton's Tender Quick	Pinch of salt
1 1/2 T. liquid smoke	1/8 tsp. onion powder
1/4 tsp. garlic powder	

In a large bowl, combine all ingredients. Mix like meat loaf with hands. Make three (6 inch long) rolls. Wrap in Saran Wrap and refrigerate for 24 hours. Unwrap and bake for 1 hour and 20 minutes at 300° F., on a broiler pan. When cooked it won't be brown but red in color.

ENCHILADAS

Beth Stensaas

Chili powder, to taste	1 lb. hamburger
1 T. oil	1 lb. Cheddar cheese
1 (15 oz.) can tomato sauce	1 onion, diced (divided)
1/4 tsp. garlic powder	1 sm. can black olives, sliced
2 tsp. onion, dried	1 pkg. corn tortillas
1 T. flour	

Fry chili powder in small amount of oil, being careful not to burn. Add tomato sauce, garlic and onion flakes, and flour. Bring to boil and let simmer.

Fry hamburger and onion in heavy skillet. Grate cheese, add diced onion and sliced olives. Place corn tortillas in small amount of hot oil to soften.

Dip softened tortilla in tomato sauce. Place in pan. In middle third of tortilla put meat, then some cheese mixture. Roll sides over. Repeat to fill pan. Pour remaining sauce over top. Sprinkle remaining cheese mix on top. Bake 20 to 25 minutes at 350°.

BEEF EMPANADAS

Melissa Melhus

3/4 lb. ground beef
1 sm. onion, diced
Pepper
Garlic powder
2 tsp. chili powder
1 (8 oz.) can tomato sauce
1 tsp. sugar
1 c. flour
1/2 c. corn meal
1 c. grated Cheddar cheese
1/4 c. shortening
5 to 6 T. cold water

Brown ground beef and onion; season with pepper and garlic. Drain off fat. Stir in chili powder, cook 1 minute. Add tomato sauce, sugar and heat to boiling. Simmer 15 minutes. Mix flour and corn meal in another bowl. Cut cheese and shortening into flour mixture to resemble coarse crumbs. Sprinkle with 5 to 6 tablespoons cold water. Mix till just moist enough to hold together. Shape into a ball. On lightly floured surface, roll out half of pastry about 1/8 inch thick. Cut 4 or 5 inch circles from pastry. Repeat with other half of pastry. Preheat oven to 400°. On 1/2 pastry circle, spoon filling. Brush edges lightly with water. Fold dough over filling. With fork firmly press edges together to ceal. Place on ungreased cookie sheet. Bake 15 minutes or till golden. Makes 8!

BIERROCKS

Louise Young

1 lb. ground beef
1/4 c. water
5 c. chopped cabbage
1 c. milk
1 c. water
Dash of salt
1/2 stick oleo
3/4 c. chopped onions
1 tsp. salt
Cheese (to be placed on dough)
1 pkg. yeast
1/4 c. sugar

Brown ground beef and drain. Add 1/4 cup water, chopped cabbage, onions and salt. Simmer 15 minutes. Roll dough size of biscuit; flatten, put some mixture in center. Fold over and seal edges. Let rise and bake 350° oven.

Happiness is something we create in our mind. By daily acts of thoughtfulness in the act of being kind.

BIERROCKS

Melissa Melhus

2 c. warm water
2 pkgs. dry yeast
1/4 c. sugar
1 egg
1/4 c. oleo
6 to 6 1/2 c. flour
1 1/2 lb. ground beef
1 sm. onion, diced
3 c. cabbage, shredded
Pepper

Add yeast to warm water in a large bowl and let set for a few minutes. Stir to dissolve. Add sugar, egg, oleo, and flour. Mix well and knead until smooth. Cover and let rise while preparing meat mixture. Brown ground beef and onion. Drain. Add cabbage and pepper. Continue cooking over low heat, stirring occasionally, until cabbage is tender. Cool slightly. Roll out dough and cut into 5 inch squares. Place 2 tablespoons of meat mixture on each square. Pinch edges together and place on cookie sheet. Let rise 15 minutes. Bake at 350° till golden brown, about 20 minutes. Place a slice of your favorite cheese on top and return to oven till cheese melts slightly. Makes about 20 bierrocks.

HAMBURGER STROGANOFF

Sonja Stafford
Lisa Melhus

1/2 c. minced onion
1 clove garlic, minced (I use 1/8 tsp. garlic powder)
1 lb. hamburger
2 T. flour
2 tsp. salt
1/4 tsp. pepper
1 can beefy mushroom soup
1 can cream of mushroom soup
1 c. sour cream

Brown hamburger, drain and add onion and garlic powder. Stir in flour, salt, pepper and beefy mushroom soup. Cook 5 minutes. Stir in cream of mushroom soup. Simmer uncovered 10 minutes. Stir in sour cream. Heat through. Serve over cooked noodles or rice. (Don't add water to either soup.) May use 1 can undiluted chicken soup instead of mushroom soups.

RANCH SPECIAL

Gerold Hall

- 2 lbs. ground beef
- 1 sm. onion, chopped
- 1/4 c. catsup
- 1 can cream of mushroom soup
- 1 tsp. Tabasco sauce
- 1/4 c. brown sugar
- 1 T. chili powder
- 1 can tomato soup
- Salt and pepper

Brown onions and meat. Drain off grease. Pour hamburger into a large casserole dish. Add seasonings and soups. Heat in microwave on high for 10 to 15 minutes. Serve over hot Minute Rice. Also may be used over spaghetti.

SPICED BEEF FILLING

Lisa Melhus

- 1/2 lb. ground beef
- 1 med. onion, chopped
- 1 tsp. garlic, minced
- 1 (8 oz.) can tomato sauce
- 2 T. snipped parsley
- 2 T. grated Parmesan cheese
- 1/4 tsp. salt
- 1/4 tsp. ground cinnamon
- 1/8 tsp. pepper
- 1/8 tsp. ground ginger

In skillet cook ground beef, onion, garlic until meat is brown and onion is tender; drain off fat. Stir in tomato sauce, parsley, Parmesan cheese, salt, cinnamon, pepper and ginger. Heat through. To serve spoon filling in desired bread.

SPOON BURGERS

10/25/02
Good

Louise Young

- 3 lbs. hamburger
- 1 1/2 c. chopped celery
- 1 c. chopped onions
- 1 1/2 c. tomato soup
- 1 c. ketchup
- 1/2 c. mustard
- 1/4 c. Worcestershire sauce
- Salt and pepper, to taste

Fry hamburger and drain grease. Add remaining ingredients. Cook on low heat. Serve on buns.

A friend is one who knows all about you - and still loves you.

BARBECUED BEEF

Sonja Hammer Stafford

2/3 c. chopped onion
2 T. butter or oleo
3 T. vinegar
1 1/2 T. Worcestershire sauce
1 1/2 T. prepared mustard
1/4 c. brown sugar
1/3 c. catsup
1 c. water or beef broth
1 qt. shredded or diced roast beef

Saute' onion on medium heat. Add remaining ingredients. Simmer gently uncovered for 45 minutes or until mixture thickens or by evaporating liquid to desired consistency. Serve on rye or white buns.

BARBECUED MEATBALLS

8-1-98
used small cookie scoop - made 78
Baked 350° 35 min

Naomi Barleen

NO. 1:
13 oz. can condensed milk 2/3 milk
2 c. cracker crumbs 1 c. crumbs
2 eggs 1 egg
1 onion, chopped fine 1/4 c. dry onion
1/2 tsp. garlic powder 1/2 tsp g.p.
1/2 tsp. pepper 1/2 tsp pepper
2 tsp. chili powder 1 tsp chili powder
1/2 tsp. salt 1/2 tsp salt
3 lbs. lean ground beef 2 lbs [illegible]

NO. 2:
2 c. catsup 1 1/2
1 c. brown sugar 3/4
2 tsp. liquid smoke 1 1/3
1/2 tsp. garlic powder
1/2 tsp. onion powder

makes 20
1/4 cup size
50 min

NO. 1:
Mix well. Chill and form into 80 balls. Arrange in baking pan.

NO. 2:
Mix together and bring to boil. Pour over meatballs.

Cover with foil. Bake 350° 1 hour.
especially important w/emu
so they don't dry out!
Bake without sauce; reheat with sauce

Believing in God means getting down on your knees. Martin Luther

BARBEQUED SAUSAGE BALLS

Robyn Stensaas

- 1 lb. pork sausage
- 1 egg, slightly beaten
- 1/3 c. fine bread crumbs
- 1/2 tsp. sage
- 1 T. soy sauce
- 1 T. vinegar
- 2 T. brown sugar
- 1/2 c. ketchup

Mix meat, egg, crumbs and sage. Brown slowly on all sides in ungreased skillet. Pour off excess grease. Combine remaining ingredients. Pour over meat. Simmer for 30 minutes, stirring occasionally to coat meatballs.

BARBECUED RIBS

Robyn Stensaas

- 1 pkg. spareribs
- 1 can tomato soup
- 1 c. water
- 1 chopped onion
- 3 T. vinegar
- 1/2 tsp. cayenne pepper
- 1/2 tsp. paprika
- 1/2 tsp. black pepper
- 1 tsp. chili powder
- 1 tsp. dry mustard
- 1 tsp. salt
- 1 tsp. sugar

Brown ribs. Combine other ingredients with ribs. Simmer for 45 minutes.

EASY BARBECUED RIBS

Nona Hedstrom

- Ribs (to serve 6)
- 1 1/2 c. favorite BBQ sauce
- 1 1/2 c. 7-Up

Let cook until tender and sauce is cooked down.

BAR B Q BEEF BRISKET

Opal Thompson

- 3 lb. beef brisket
- 1 tsp. garlic salt
- 1 tsp. onion salt
- 1 tsp. celery salt
- 1/3 bottle liquid smoke
- Brown sugar
- Bar B Q sauce

Rub the brisket with the three salts which have been mixed together. Lay the brisket on a large enough sheet of aluminum

Continued Next Page

BAR B Q BEEF BRISKET (Continued)

foil that can cover completely and seal so juices won't escape. Pour on the liquid smoke. Bake at 300° 4 to 5 hours. Refrigerate! The next day slice the baked brisket very thin (easy to do when cold). Sprinkle on the brown sugar and bar b q sauce. Wrap again and heat in a 250° oven for 1 hour or until warm. Serves 12.

BARBEQUE SAUCE

Kathleen Carlgren Pierson

3/4 c. catsup
3/4 c. water
2 med. onions, chopped
2 T. vinegar
2 T. Worcestershire sauce
1 1/2 tsp. salt
1/2 tsp. pepper
1 tsp. chili powder
1 tsp. paprika
1 clove garlic
1 tsp. liquid smoke
1 T. brown sugar

Combine all ingredients in saucepan and simmer 5 minutes. This sauce keeps indefinitely in refrigerator.

FAT CONTROLLED, LOW CHOLESTEROL CRISPY, BAKED CHICKEN

Norma Carlgren

1 (2 1/2 to 3 lb.) frying chicken, cut into serving pieces
1 c. cornflake crumbs
1 c. skim milk
Seasoning (as desired)

Pre-heat oven to 350° F. Remove all skin from the chicken. Rinse and dry pieces thoroughly. Coat each piece with oil or dip in milk, shake to remove excess, and roll in the crumbs. Place chicken in an oiled baking pan. Do not crowd. Bake 45 minutes to 1 hour. Crumbs will form a crisp "skin". Will serve 4. Approximate calories per serving - 270. (American Heart Association recipe.)

You are never any happier or joyous in the end, Than if you share the sorrows or burdens of a friend.

FRENCH-FRIED CHICKEN DIP

Pat Jensen

- 2 eggs
- 2 c. flour
- 3 c. water
- Salt and pepper, to taste
- Dash poultry seasoning

Mix in blender. Dip chicken in mixture and then in flour. Deep fat fry in hot oil until nicely brown. Use 1/2 recipe for one chicken.

PARISIENNE CHICKEN CREPES

Melinda Melhus Spannenberg

- 2 T. butter
- 2 T. flour
- 1 c. chicken bouillon or broth
- Coarse black pepper (approximately 1/2 tsp.)
- 1/2 c. sliced fresh mushrooms
- 1 egg yolk
- 1/4 c. heavy cream
- 1 c. cooked diced chicken or turkey
- 6 to 8 cooked crepes
- 1/2 c. grated Swiss cheese

Melt butter in saucepan. Blend in flour. Then add bouillon and pepper; stir and cook over medium heat about 2 minutes, or until thickened. Stir in mushrooms, cook for 1 minute. Remove from heat. Mix egg yolk with cream. Stir small amount of hot mixture into egg yolk. Then stir egg mixture into saucepan. Cook over low heat another minute. Stir in chicken or turkey. In large shallow baking dish, fill crepes with chicken mixture, fold over. Sprinkle with cheese. Cover and heat in 350° oven for 15 to 20 minutes.

SCOTT'S CHICKEN DELICIOUS

Janet Melhus

- 6 chicken breasts or 1 lg. chicken
- 1 box stuffing mix for chicken
- 1 can cream of mushroom soup
- 1 c. mayonnaise
- 1 c. celery
- 2 T. sour cream
- 2 cans water chestnuts

Cook chicken. Then dice and layer in 9 x 13 inch casserole. Mix soup, mayonnaise, celery, sour cream and water chestnuts. Spread mixture over chicken. Prepare stuffing mix according to directions on box. Spoon on top of soup mixture. Bake at 375° to 400° for approximately 40 minutes.

SZECHWAN ORANGE CHICKEN

Melinda Melhus Spannenberg

2 whole chicken breasts, boned and skinned
2 T. dry sherry
1 T. soy sauce
1 bunch green onions, cut diagonal into 2 inch pieces (including tops)
1 tsp. minced ginger root (may substitute powder, approximately 1/4 tsp.)
1/4 tsp. crushed red pepper flakes
1 garlic clove, minced or approximately 1/2 tsp. powder
1 lg. orange
1 1/2 T. cornstarch
1 c. orange juice
3 T. vegetable or peanut oil

Cut chicken into thin strips. Combine chicken with sherry, soy sauce, pepper, onions, ginger and garlic; set aside. With vegetable peeler, cut peel, not white membrane, from orange. Cut into 1 inch squares. In cup, combine cornstarch with orange juice. Heat oil in wok (or large skillet) until very hot. Stir-fry orange peel until it begins to brown around the edges. Remove and drain on paper towels. In flavored oil left in wok, stir-fry chicken mixture until it loses its pink color. Add orange juice mixture and cook until thickened. Stir in orange peel. Serve with boiled white rice.

CRISPY CHEESE-TOPPED FISH

Melissa Melhus

2 lbs. white fish fillet, thawed
Pepper
6 T. butter
1 med. onion
1 1/2 c. cracker crumbs
1 c. grated Cheddar cheese
1/4 c. parsley
1 tsp. dry mustard

Pre-heat oven to 350° F. Lightly grease 9 x 12 inch oven-proof glass baking dish. Season fillets with pepper and arrange in baking dish. Melt butter in large skillet over medium-low heat. Add onion and cook until tender, about 5 minutes. Add remaining ingredients and mix well. Spread topping over fillets. Bake until fish flakes easily and topping is golden brown, 20 to 25 minutes. Serve immediately.

GOURMET FISH

Jan Melhus

8 fish fillets (sole or flounder)
4 slices Swiss cheese
4 slices pimento cheese
1 beaten egg
30 crackers, crumbled
1/2 c. melted butter
1/2 c. diced onion
1/2 c. fresh parsley

Saute' onions and parsley in butter until onions are tender. Mix well with the cracker crumbs. Line a baking pan with 1/2 cracker mixture. Sprinkle fillets with flour and layer 4 fillets in dish on top of cracker mixture. Top each fillet with one slice each of the Swiss and pimento cheeses. Place remaining 4 fillets on top so they mound up. Sprinkle all with the remaining cracker mixture and brush with beaten egg. Bake at 350° F. until golden brown. Serves 4.

SALMON LUNCHEON PIE

Jan Melhus

1 unbaked 10 inch pastry shell
1 (1 lb.) can salmon
1 T. lemon juice
1/4 c. chopped instant onions
1 T. parsley flakes
2 T. butter
2 eggs
1 c. milk
1 tsp. Season-All
1/4 tsp. pepper

Prick pastry shell with tines of a fork; bake at 450° F. oven 5 minutes. Drain salmon, reserving liquid. Remove bones and skins. Flake salmon and place in bottom of pastry shell. Sprinkle with lemon juice. Saute' onions and parsley in butter; sprinkle over salmon. Mix liquid from salmon with eggs, milk, Season-All and pepper. Pour over salmon. Bake in 350° F. oven for 50 minutes or until firm. Serve hot.

BAKED LIVER AND ONIONS

Joe Dutton

6 slices beef liver
2 lg. onions
1/2 c. butter or margarine
1/2 c. dry red wine
1/4 c. chopped parsley
1 bay leaf, crumbled
1 tsp. thyme
1/2 c. flour
1 tsp. salt
Freshly ground black pepper

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BAKED LIVER AND ONIONS (Continued)

Slice onions. Arrange in greased baking dish. Dot with margarine or butter. Add wine, parsley, bay leaf, thyme, salt, pepper, 1/2 cup water. Cover, bake 350° oven for 30 minutes. Coat liver with flour. Place on top of onion slices. Cover. Bake 30 minutes, basting two or three times. Remove cover. Bake additional 10 minutes. Serves 6.

HAM WITH BRANDIED PEACHES

Joe Dutton

1 (8 or 9 lb.) boned, pre-cooked ham
Halved, brandied peaches
Whole cloves
1 c. honey
1 tsp. dry mustard
Cayenne pepper

Score ham, stud with cloves. Combine 1/4 cup brandied peach juice, honey, mustard, and a few grains cayenne pepper. Spread mixture over top and sides of ham. Bake in hot oven for 15 minutes or until well-glazed; basting a couple of times with pan juices. Cool. Chill in refrigerator for at least 1 hour. Serve ham slices with chilled brandied peaches. (425° oven.)

PORK CHOPS HAWAIIAN (Microwave)

Nona Hedstrom

4 pork chops
1/2 c. drained crushed pineapple
1/4 c. chopped onions
1/4 c. brown sugar
3 T. vinegar
1 clove garlic (optional)
1 tsp. salt
1/2 tsp. ground ginger
1/4 tsp. pepper
Dash Tabasco sauce

Brown pork chops well and place in microwave casserole. Combine other ingredients and pour over chops. Cook on medium level 14 to 16 minutes or until chops are tender. Turn over half way through.

Read the Bible. Free gift inside.

PORK CHOP AND POTATO BAKE

Karla Killen Nothern

6 pork chops, browned
1 can cream of celery soup
1/2 c. milk
1/2 c. sour cream
1/4 tsp. pepper
1/2 tsp. seasoned salt
1 (24 oz.) pkg. hash browns, thawed
1 c. grated Cheddar cheese
1 can fried onions

Brown chops. Sprinkle with seasoned salt and set aside. Combine soup, milk and sour cream and pepper.

Stir in potatoes, 1/2 cup cheese, 1/2 can of onions.

Spoon mixture into 9 x 13 inch baking dish. Arrange pork chops over potatoes. Bake at 350° for 40 minutes, covered. Remove and top with remaining cheese and onions. Return to oven and bake uncovered 5 minutes.

TENDER LOVIN' FARE

Doris Herrman

3 to 4 pork steaks
Salt, to taste
Pepper, to taste
1 c. BBQ sauce
1/2 c. water
1/3 c. vinegar
1 chopped green pepper
12 oz. jar pineapple preserves
Cooked rice
Chinese noodles

Cut pork into bite-size pieces. Brown. Mix together BBQ sauce, water, and vinegar. Pour sauce mixture over meat and simmer 45 minutes. Add green pepper and preserves. Simmer 15 more minutes. Serve over rice. Top with Chinese noodles.

SAUSAGE CREPES

Mabel Hammer

3 beaten eggs
1 c. milk
1 T. oil
1 c. flour
1/2 tsp. salt
1 recipe sausage filling
1/2 c. sour cream
1/4 c. soft butter

FILLING:
1 lb. sausage, cooked and drained
1/4 c. onion, cooked with sausage

Continued Next Page

SAUSAGE CREPES (Continued)

Combine eggs, milk and oil. Add flour and salt. Beat smooth. Pour 2 tablespoons batter into greased 8 inch skillet, tilting quickly to spread batter. Cook crepe on one side. Repeat to make 16. Place 2 tablespoons filling on center of each crepe. Roll up. Place in 9 x 13 inch dish. Cover to chill. Bake covered for 30 minutes at 375°. Combine sour cream and butter. Spoon over crepes. Bake for 5 minutes, uncovered. May be made the day before and baked before serving.

APPLESAUCE MEATBALLS

Olga Hugos*

3/4 lb. hamburger
1/2 lb. ground pork
1/2 c. soft bread crumbs
1 1/4 tsp. salt
1/2 c. unsweetened applesauce
1 egg, well-beaten
1/8 tsp. pepper
1/4 c. minced onion

Mix all together and form into balls. Brown in 2 tablespoons hot fat. Place in casserole. Cover with 1/4 cup catsup and 1/4 cup water, and the fat the balls were browned in. Bake 1 hour in 350° oven. Turn balls occasionally and remove lid and replace as you watch them.

SAUSAGE HAMBURGER MEATBALLS

Mrs Victor Herrman

1/2 lb. sausage
1 lb. hamburger
1 egg
1/2 c. crushed crackers

Chop:
1/4 c. celery
1/4 c. onion
1/4 c. carrots

Mix well and brown in a little oil.

Put into casserole dish and add 1 can celery soup and 1/2 can water.

Bake 45 minutes, 375°.

MEATBALLS

Cindy Buer

1 (13 oz.) can evaporated milk
3 lbs. hamburger
2 c. oatmeal
1 c. chopped onion
2 tsp. salt
1/2 tsp. pepper
2 tsp. chili powder
1/2 tsp. garlic powder

SAUCE:
2 c. catsup
1 c. brown sugar
2 T. liquid smoke
1/2 tsp. garlic salt
Onion salt, to taste
1 c. water

Mix together ingredients for meatballs and arrange in a single layer in a large pan. Mix sauce ingredients well, and pour over meatballs. Bake 1 hour in 350° oven. Makes a large amount, but freezes well.

SWEET-SOUR MEATBALLS

Sue Buer

5 slices dry bread
2 lbs. hamburger
1/2 c. grated onion
1/2 tsp. garlic salt
1/4 tsp. pepper
1 tsp. salt
2 eggs, slightly beaten
Sweet-Sour Sauce

SAUCE:
1 (1 lb. 12 oz.) can tomatoes
1 c. brown sugar
1/4 c. vinegar
1 tsp. grated onion
10 gingersnaps, crushed

(36 meatballs)

Combine and cook to boiling.

Cut bread in cubes. Soak in a little cold water until soft. Squeeze out water. Combine with remaining ingredients. Shape in balls the size of large walnut; place in pan 15 1/2 x 10 x 1 inch (jellyroll pan). Bake in very hot oven (450°) for 15 minutes. Place balls in Sweet-Sour Sauce and simmer 10 minutes or make balls ahead, add sauce and heat in oven 15 minutes.

Merely going to church doesn't make you a Christian any more than going to a garage makes you an automobile. Billy Sunday

PORK "E" PINE MEATBALLS

Jan Melhus

1 1/2 to 2 lbs. hamburger
2 eggs
Salt and pepper, to taste
1 c. rice, uncooked
2 cans tomato soup
1/2 c. sugar

In large bowl, mix together hamburger, eggs, salt, pepper, and rice. Form into balls. In skillet, combine the tomato soup with 2 soup cans of water and 1/2 cup sugar. Add meatballs and cook meat 12 minutes on each side or until done.

MEAT LOAF

Marcia Holst (P)

1 lb. hamburger
1/2 lb. sausage
1/4 lb. soda crackers
1 can tomato soup
Onion, to taste
1 egg

Mix meat with egg and undiluted tomato soup, 2/3 of can. Pour remaining soup over mixed loaf. Bake at 350° 1 to 1 1/2 hours. Place a pan of water under meat loaf on lower rack.

MEAT LOAF

2-14-91

Gerold Hall

1 1/2 to 2 lbs. ground beef
2 eggs
1 c. tomato juice (V-8 spicy)
3/4 c. uncooked Quaker oats
(cracker crumbs)
1/4 c. chopped onion
~~2 tsp. salt~~
1/4 tsp. pepper

Combine all ingredients. Pack in a loaf pan. Make a sauce of 2 tablespoons ketchup, 2 tablespoons prepared mustard and 2 tablespoons brown sugar. Pour half mixture over meat loaf now and the other half over the meat just before serving it. Bake at 350° for 1 1/2 hours.

MEAT LOAF

Margaret Graham

- 1 1/2 lbs. hamburger
- 2/3 c. bread crumbs
- 1 c. milk
- 2 eggs, beaten
- 1/4 c. onion
- 1 tsp. salt
- 1/8 tsp. pepper
- 1/2 tsp. sage

TOPPING:

- 3 T. brown sugar
- 1/4 c. catsup
- 1/4 tsp. nutmeg
- 1 tsp. dry mustard

Mix above, put in pan and top with topping.

Bake 1 hour and 15 minutes at 350°.

MEAT LOAF

Elaine Plowman

- 2 lbs. ground chuck
- 2 eggs, beaten
- 1 onion, chopped
- 1 tsp. salt and 1/4 tsp. pepper, to taste
- 2 c. soda cracker crumbs
- 1 can (8 oz.) tomato sauce

TOPPING:

- 1/2 can tomato sauce
- 2 T. brown sugar
- 2 tsp. mustard
- 2 T. vinegar
- 3 T. water

Mix all ingredients except Topping together. Form into a loaf pan.

Mix Topping together and pour over top of loaf. Bake 350° 1 hour or microwave on medium for about 20 minutes.

PIZZA MEAT LOAF

Sonja Hammer Stafford

- 2 lbs. ground beef
- 1 c. cracker crumbs
- 2 eggs, slightly beaten
- 1/2 c. Parmesan cheese
- 1 1/2 tsp. salt
- 1 tsp. oregano
- 1 c. milk
- 1/2 can pizza sauce

Mix ingredients together. Bake for 45 minutes in 350° oven.

Continued Next Page

PIZZA MEAT LOAF (Continued)

Pour other 1/2 can pizza sauce over top and sprinkle 1/2 package (4 ounces) mozzarella cheese over. Put back in oven to melt cheese.

STUFFED MEAT LOAF

Lisa Brewer

2 lbs. ground beef
2 eggs
1 tsp. salt
Pepper, to taste
1 can cream of mushroom soup
2 slices of bread, softened in 1/2 c. milk
2 onions, sliced and cooked till soft
6 slices bacon, cooked and crumbled
1 sm. can mushrooms, drained

Mix together the beef, eggs, salt, pepper and softened bread. Divide mixture in half. Pat 1/2 into large round casserole. Top with onions, bacon, and mushrooms. Put other 1/2 of meat mixture on top making sure no filling is showing and edges are sealed. Top with 1 can cream of mushroom soup mixed with liquid from mushrooms. Cover and bake at 350° 45 minutes to 1 hour; uncover last 10 minutes.

BETTY'S DIFFERENT MEAT LOAF

Aileen Nelson Carlgren

4 T. butter
1 lb. ground chuck
1/4 c. chopped onion
1/4 c. milk
Salt and pepper
1 T. Worcestershire sauce
1/2 T. B V juice
1/4 c. catsup
2 eggs, beaten
1 c. cracker crumbs

Mix all ingredients and shape into loaf.

TOPPING:
Combine 3 tablespoons brown sugar, 1/4 teaspoon nutmeg, 1 teaspoon dry mustard. Spread on top of molded meat loaf.

Whatever a woman does, she must do twice as well as a man to be thought half as good. Luckily, this is not difficult.

MEXICAN MEAT LOAF

Karla Killen Nothern

2 c. cooked rice	1 can cream of mushroom soup
2 lbs. hamburger	1 (16 oz.) jar taco sauce
1 whole onion	1 block Cheddar cheese
1 whole green pepper	1 sm. bag taco chips

Fry meat, onion, pepper. Drain. Mix and add soup, rice, and taco sauce, mix well. Layer in casserole dish, chips, meat, cheese, etc. Bake 350°, 45 minutes.

BAKED STEAK AND VEGETABLES

Gerold Hall

1 1/2 lbs. boneless steak or venison	1 T. sugar
1/2 c. all-purpose flour	2 c. hot water
1/2 tsp. salt	1 (16 oz.) can tomato sauce
1/2 tsp. pepper	2 carrots, diced
1/4 c. bacon drippings or vegetable oil	1 green pepper, chopped
2 lg. onions, sliced	1 stalk celery, chopped
	1 sm. can sliced mushrooms
	1 T. Worcestershire sauce

Trim excess fat from steak or venison; cut into serving-sized pieces.

Pound meat to 1/4 inch thickness. Combine flour, salt, and pepper; dredge steak in flour mixture. Heat oil or bacon drippings in a large skillet; brown steak or venison on both sides. Place in a lightly greased 13 x 9 x 2 inch baking dish. Top with onion slices; set aside.

Combine remaining ingredients in a large saucepan; bring to a boil. Pour this over meat. Cover and bake at 350° for 1 1/2 hours.

After you remove the meat from the oven place the meat on a platter. Thicken the remaining juices and vegetables. Pour over steak. Yield: 6 servings.

God never shuts one door but he opens another.

AUNT DOROTHY'S PEPPER STEAK

Janet Melhus

- 2 lbs. round steak
- 3 T. oil
- 5 beef bouillon cubes
- 3 1/2 c. water
- 3 tomatoes
- 3 to 5 green peppers
- 3 T. cornstarch
- 4 T. soy sauce

Trim fat and gristle from steak. Pound in meat tenderizer, salt and pepper. Cut in 3 inch strips. Brown meat in 3 tablespoons oil. Dissolve cubes in 3 cups of water. Pour over browned meat strips and simmer one hour. Combine cornstarch, soy sauce and 1/2 cup water. Stir and cook until thick. Add to the meat mixture stirring well. At this point meat mixture can be put in crock pot to keep hot or can be cooled and frozen. Not too long before serving, quarter the tomatoes, cut the peppers in strips and add both to the meat mixture. The peppers should be cooked until tender but not soft. Either fresh or canned tomatoes may be used. Serve over rice.

ROUND STEAK SUPREME

Karla Killen Nothern

- 2 1/2 lbs. round steak
- 1/2 c. flour
- 2 eggs
- 1/2 c. milk
- 1 c. fine crumbs (crackers or bread)
- Fresh tomatoes or canned, drained tomatoes
- 1/2 c. grated Parmesan cheese
- 1/2 tsp. ground pepper
- 1/4 c. parsley flakes
- 1 tsp. onion salt
- 1 tsp. garlic salt
- 2 T. vegetable oil
- 1/2 c. water

Cut meat in 1 inch squares. Coat with flour. Beat eggs and milk in flat dish. Combine crumbs, cheese, pepper, parsley, garlic and onion salts. Dip meat into egg mixture then roll in crumbs. Brown meat in hot oil. Place in 2 quart dish. Arrange tomato slices over meat. Stir water into drippings in skillet, heat to boiling, scrape brownings and pour over meat. Cover and bake at 325° 1 1/2 hours. Serves 6.

Does God seem far away? Guess who moved.

SPICY STIR-FRIED BEEF

Kathleen Carlgren Pierson

1 1/2 lbs. boneless sirloin
1 T. cornstarch
1 T. vegetable oil
1 T. soy sauce
1 tsp. sugar
1/4 tsp. salt
1/4 tsp. pepper
1 T. soy sauce
1/4 to 1/2 tsp. finely crushed dried red pepper
2 T. vegetable oil
1 tsp. ginger root, finely chopped
2 lg. cloves garlic, finely chopped
1 lg. green pepper, cut into 1/4 inch strips
2 med. carrots, shredded
1 (8 1/2 oz.) can bamboo shoots, drained
1 (8 oz.) can sliced water chestnuts, drained
4 green onions (with tops), cut into 2 inch pieces

Trim fat from beef. Cut beef into thin strips (easier to do if partially frozen). Toss beef, cornstarch, 1 tablespoon oil, 1 tablespoon soy sauce, sugar, salt and pepper in glass bowl. Cover and refrigerate 30 minutes. Mix 1 tablespoon soy sauce and red pepper, let stand at room temperature. Heat 2 tablespoons oil in 12 inch skillet or wok over high heat until hot. Add beef mixture, ginger root and garlic. Cook and stir until beef is brown, about 5 minutes. Add green pepper, carrots, bamboo shoots and water chestnuts; cook and stir 3 minutes. Add onions and red pepper mixture; cook and stir 1 minute. Yields 6 servings.

STUFFED STEAK

Jan Melhus

1 (3 lb.) sirloin steak, cut 1 1/4 inch thick
2 T. butter
1 (8 oz.) can mushrooms, drained
2 green onions, chopped
1 T. flour
2 T. parsley
1 T. lemon juice
1 T. Worcestershire sauce
Salt and pepper, to taste

With a sharp knife, cut a pocket in the steak the length of the steak and almost all the way from side to side. Melt butter and saute' onions and mushrooms till tender. Stir in flour, then add lemon juice and Worcestershire sauce. Stir until thickened. Add parsley. Fill the pocket in the steak with the

Continued Next Page

STUFFED STEAK (Continued)

stuffing. Put three or four toothpicks along the edge to keep the pocket closed. Broil 10 to 12 minutes on each side. Salt and pepper to taste. Makes 6 to 8 servings.

UNCLE ERNIE'S GREAT STEAKS

Emily Carlgren

Soy sauce
Worcestershire sauce
Heinz 57 sauce
Butter plus 2 T. oleo

Mix equal parts of all ingredients; heat and spread over steaks the last few minutes of cooking on grill.

PLUM DUMPLINGS

Paula Herrman

2 c. flour
Dash of salt
1/2 tsp. baking powder
2 eggs
1/2 c. water
14 to 16 pitted blue plums
Melted butter
Cinnamon and sugar

Mix first five ingredients to make a dough that will handle easily. Roll out on floured surface. Cut into 3 x 3 inch squares. Wrap around plums filled with sugar. Roll into balls and drop into boiling water and boil for 12 minutes or until cooked. Test by tearing apart. Serve with melted butter and cinnamon, sugar mixture. We like fried chicken with them.

NEVER-FAIL HOMEMADE NOODLES

Vivian Hammer
Elaine Plowman

1 c. flour	1/2 tsp. salt
1 egg	1/4 tsp. butter
2 1/2 T. milk	1 drop yellow food color (optional)
1/4 tsp. baking powder	

In a bowl, place flour and make a well. Drop remaining ingredients in well. (A drop of yellow food coloring is optional.) Mix with fork, then fingers until it forms a very stiff dough. Roll out on floured surface until very thin. Let stand 20 minutes. Cut as you desire. Spread noodles out and use or dry for 2 hours. Drop into broth and cook. A chicken or beef bouillon cube added to broth to improve flavor.

NOODLES

Pat Jensen

1 egg, beaten	1/2 tsp. baking powder
2 T. milk	Enough flour to be able to roll out
1/2 tsp. salt	

Use plenty of flour to roll as thin as possible. Can be cut right away. Noodles can be used immediately. Cook at least 20 minutes. Recipe can be doubled.

EGG NOODLES

Nona Hedstrom

3 egg yolks, well-beaten	1 c. flour
1 T. water	

Mix well-beaten egg yolks and 1 tablespoon water. Fold flour in. It will be very stiff. Roll out using more flour if necessary. Roll as thin as possible and let dry. Roll up and cut with sharp knife as thin as you like. Cook covered in broth.

In everything you do, put God first, and he will direct you and crown your efforts with success. Proverbs 3:6

TOMATO GRAVY

Paula Herrman

1 qt. blended tomatoes
1/2 onion, minced
Cinnamon, to taste
Sugar, to taste
3 T. margarine
2 T. flour

Bring to boil the tomatoes, onion, cinnamon, and sugar and cook the flavor in. Brown together the margarine and flour. Add to tomato mixture and cook till thick. Serve over dumplings. We like fried chicken with this.

APPLE STUFFING

Bud Jensen

(For wild pheasant, quail or goose)

1 c. apples, skinless and diced
2 T. butter
2 T. onions, chopped
1 1/4 c. bread crumbs (soft), firmed into c.
1/8 tsp. poultry seasoning
1/4 c. med. dry sherry
Salt and pepper, to taste
Beef liver (according to desire)

Saute' apples and onions in hot butter in small pan, 15 minutes. Toss bread crumbs, salt, pepper and poultry seasoning in a bowl. Add apple mixture and sherry and mix. Add beef liver.

Will stuff one pheasant, three or four quail. Double or triple for goose.

275°, 5 to 8 hours (depending on bird).

Train up a child in the way he should go, and when he is old he will not depart from it. Proverbs 22:6

TURKEY STUFFING

Iola Larson

Cook the turkey giblets and neck to make about 4 cups of broth. Add giblets to stuffing.

1 c. onion, minced
1 c. celery, finely chopped
1 c. almonds, slivered (optional)
12 c. dry bread cubes

1 c. butter or oleo
1 T. poultry seasoning
1/2 tsp. pepper
2 tsp. salt
2 beef bouillon cubes

Dissolve bouillon cubes in small amount of hot water. Saute' vegetables and almonds 5 minutes in shortening (do not brown). To bread cubes add all seasoning, vegetables, bouillon and broth. Toss lightly to mix. Bake in pan or stuff turkey. Add water if not moist enough.

PHEASANT AND STUFFING

Joyce Stensaas

1 pheasant
2 envelopes Stove Top chicken dressing
1 apple, chopped (do not peel)

1 c. chopped celery
1/2 c. chopped onion
1 sm. can mushroom pieces

Boil pheasant until done. Bone and cut in bite-size pieces. Prepare dressing as box directs. Mix pheasant, dressing, apple, onion and mushrooms. Put in 3 quart casserole. Bake 300° to 325° for 30 to 40 minutes.

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CASSEROLES SOUPS STEWS

Casseroles

Beef Carrot Casserole - - - - 91
Company Casserole - - - - - - 91
Dave's Beef and Biscuit Casserole - - - - - - - - - 92
Ground Beef Casserole - - - - 92
Hamburger Casserole - - - - - 92
Hamburger Casserole - - - - - 92
Jody's Hamburger Casserole- - 93
Lasagna - - - - - - - - - - - 93
Impossible Lasagna Pie- - - - 94
Lasagna - - - - - - - - - - - 94
Enchilada Casserole - - - - - 95
Mexican Meat Loaf - - - - - - 95
Tostada Casserole - - - - - - 96
Hamburger Spaghetti Sauce - - 96
Oven Spaghetti- - - - - - - - 96
Spaghetti Casserole - - - - - 97
Spaghetti Pie - - - - - - - - 97
Manicotti - - - - - - - - - - 98
Mexican Manicotti - - - - - - 98
Cavatini- - - - - - - - - - - 99
Chicken Breasts in Sauce- - - 99
Cashew Chicken- - - - - - - - 100
Chicken Bott Bi - - - - - - - 100
Chicken Broccoli Casserole - - - - - - - - - 101
Chicken Casserole - - - 101
Chicken Casserole - - - 102
Chicken Divan - - - - - 102
Chicken Dressing Casserole - - - - - - 102
Chicken Espanol - - - - 103
Chicken and Rice Dinner- - - - - - - - 103
Chicken Supreme - - - - 104
Company Chicken - - - - 104
Escalloped Chicken- - - 104
Breakfast Casserole - - 105
Breakfast Casserole - - 105
Breakfast Casserole - - 105
Breakfast Pizza - - - - 106
Egg and Cheese Casserole - - - - - - 106
Tuna Fish Pies- - - - - 106
Tuna Noodle Ring- - - - 107
Face Lift Casserole - - 108
Pork Chop and Scalloped Potato Casserole- - - 108
Broccoli Casserole- - - 108
Garden Medley Casserole - - - - - - 109
Old Settlers Beans- - - 109
Scalloped Potatoes- - - 109
Spinach Casserole - - - 110
Swiss Vegetable Medley- 110

Soups and Stews

Vegetable Bean Soup - - - - - 110
Egg Drop Soup - - - - - - - - 111
Baked Beef Stew - - - - - - - 111
Brunswick Stew- - - - - - - - 112
Chili Soup- - - - - - - - - - 112
Quick and Easy Stew - - - - - 112
Deer Chili- - - - - - - 113
Texas Style Chili - - - 113
Nothing Soup- - - - - - 114
Quick Onion Soup- - - - 114
Plaza III Steak Soup- - 114

CASSEROLES

BEEF CARROT CASSEROLE

Naomi Barleen

1 lb. ground beef
1 T. butter or margarine
1/4 c. minced onion
1 clove garlic, minced
2 (8 oz.) cans tomato sauce
1 tsp. salt
1/4 tsp. pepper
1 c. dairy sour cream
1 c. cream style cottage cheese
1/4 c. chopped fresh parsley
1 c. sliced cooked carrots
8 oz. med. noodles, cooked and drained
1 c. shredded Cheddar cheese

Brown beef in melted butter in skillet. When meat begins to turn color, add onion and garlic. Saute' until meat is well-browned. Stir in tomato sauce, salt and pepper. Simmer, uncovered for 5 minutes.

Combine sour cream, cottage cheese, parsley and carrots. Add to noodles; mix well.

Alternate layers of the meat mixture and noodle mixture in greased 3 quart casserole beginning and ending with noodles. Top with Cheddar cheese. Bake 350° 30 minutes. If frozen, heat covered at 400° for 1 hour or till bubbly.

COMPANY CASSEROLE

Norma Carlgren

1 (8 oz.) pkg. noodles
1 lb. ground beef
5 T. butter
2 (8 oz.) cans tomato sauce
1 tsp. salt
Black pepper, to taste
1 c. cottage cheese
1/4 c. thick sour cream
1 (8 oz.) pkg. cream cheese
1/2 c. green onions, chopped
1 T. or more green peppers, chopped

Cook noodles in three quarts of salted water. Brown ground beef in 3 tablespoons of butter. Stir in tomato sauce, salt and pepper. Remove from heat. Combine cottage cheese, cream cheese and green pepper. Spread half of noodles in a greased casserole, cover with cheese mixture, top with remaining noodles. Put meat sauce on top. Bake 350° for 30 minutes. Serves 6 to 8.

9-87 [illegible]

11-90 [illegible]

DAVE'S BEEF AND BISCUIT CASSEROLE

Dave Brewer

1 lb. ground beef
1 sm. onion, chopped
1/4 c. chopped green pepper
1 can cream of mushroom soup
1/2 c. sour cream
1 (8 oz.) can biscuits

Cook beef, onion, and green pepper until beef is brown and vegetables are tender. Drain off grease, stir in soup, mixing thoroughly. Simmer for 10 minutes, then add sour cream. Turn mixture into casserole, top with biscuits. Bake at 375° for 20 minutes.

GROUND BEEF CASSEROLE

Cynthia Larson

4 potatoes, sliced thin
1/4 c. rice
1/4 c. chopped onion
1 lb. hamburger
No. 2 can tomatoes
1/4 tsp. salt

Use a medium-size casserole and alternate the ingredients in layers: potatoes, meat, rice, onions. Tomatoes on top of all. Bake in slow oven 325° for 3 or 4 hours.

HAMBURGER CASSEROLE

Karla Killen Nothern

1 1/2 lbs. hamburger
8 oz. cream cheese
1/4 c. ketchup
1/2 c. milk
1 can of biscuits
Chopped onion
Shredded Cheddar cheese

Brown hamburger and onion. Mix with cheese, ketchup, and milk. Make sure cheese is melted. Pour into 2 quart casserole, bake 10 minutes. Place biscuits on top and sprinkle with shredded cheese. Place in oven again and bake 12 to 15 minutes until biscuits are done. Let sit for 5 minutes and serve.

HAMBURGER CASSEROLE

Aileen Nelson Carlgren

1 lb. hamburger
1 med. onion
1/2 c. uncooked rice
2 cans chicken noodle soup
1 can cream of mushroom soup
1 c. water

Continued Next Page

HAMBURGER CASSEROLE (Continued)

Fry hamburger and onion until brown; drain. Add soups, rice and water. Place in greased casserole dish and sprinkle with cracker crumbs. Dot with butter. Bake 1 1/2 hours at 350°.

JODY'S HAMBURGER CASSEROLE 4-20-89

Margaret Graham

1 lb. hamburger
1 T. sugar
~~1 tsp. salt~~
~~Dash of pepper~~
1/4 tsp. garlic powder
~~1/2 tsp. oregano~~
1 c. tomato sauce

7x12 casserole

1 (8 oz.) pkg. noodles
1 (8 oz.) pkg. cream cheese
1 c. sour cream
1/2 c. grated cheese (Cheddar - mellow)
6 sm. green onions (1 T dried)

Brown hamburger, add next 6 ingredients and simmer 15 minutes. Cream sour cream and cream cheese. Add chopped onion. Cook noodles, add cheese (not Cheddar). Layer noodles, layer meat, layer grated cheese.

Bake 30 minutes at 375°.

LASAGNA

Tean Dutton

1 1/2 lbs. lean ground beef
1 (8 oz.) can tomato sauce
1 (1 lb. 12 oz.) can tomatoes
2 envelopes spaghetti sauce mix
1 (24 oz.) can V-8 juice

1 lb. lasagna noodles
1 lb. ricotta cheese
8 oz. shredded mozzarella cheese
1/4 c. Parmesan cheese

Brown meat, drain well. Stir in tomatoes, tomato sauce, V-8 juice, spaghetti sauce; mix. Simmer for 10 minutes. Cover bottom of 9 x 13 inch pan with thin layer of sauce; then layer of uncooked noodles, ricotta, mozzarella, sauce. Repeat until all is used, ending with sauce. Cover tightly with foil; place on cookie sheet and bake at 350° for approximately 1 hour and 15 minutes. Sprinkle with Parmesan and let stand 15 minutes before serving.

IMPOSSIBLE LASAGNA PIE

Trish Heltne and
Sue "Jensen" Kirchoff

1 lb. ground beef
1 tsp. dried oregano leaves
1/2 tsp. dried basil leaves
1 can (6 oz.) tomato paste
1 c. shredded mozzarella cheese
1/2 c. sm. curd creamed cottage cheese
1/4 c. grated Parmesan cheese
1 c. milk
2/3 c. Bisquick baking mix
2 eggs
1 tsp. salt
1/4 tsp. pepper

Heat oven to 400°. Grease pie plate, 10 x 1 1/2 inches. Cook and stir beef over medium heat until brown; drain. Stir in oregano, basil, tomato paste and 1/2 cup of the mozzarella cheese. Layer cottage cheese and Parmesan cheese in plate. Spoon beef mixture over top. Beat milk, baking mix, eggs, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge comes out clean, 30 to 35 minutes. Sprinkle with remaining cheese. Cool 5 minutes.

LASAGNA

Elaine Webb (P)

Lasagna noodles (8 oz. pkg.)
1 1/2 lbs. hamburger
1/4 c. onion
1 1/2 c. water
8 oz. tomato sauce
6 oz. tomato paste
1 tsp. oregano
1/4 tsp. pepper
4 oz. can mushrooms
1/2 tsp. garlic salt
1 tsp. basil
1 tsp. parsley
1 tsp. salt
1 pt. cottage cheese
1 egg
8 oz. mozzarella cheese

Brown meat and onion. Add spices and tomatoes. Simmer 1 hour. Combine cottage cheese and egg. Put layers in 9 x 13 inch pan: noodles, cottage cheese mixture, meat sauce, mozzarella cheese. Repeat layers two more times. Top with Parmesan cheese, if desired.

It is better to eat soup with someone you love than steak with someone you hate.

ENCHILADA CASSEROLE

Trish Heltne

1 pkg. taco flavored chips	1 can ripe olives, chopped
1 lb. hamburger or sausage	1 can cream of mushroom soup
1/2 lb. Cheddar cheese, grated	1 can enchilada sauce

Use 2 1/2 quart casserole. Slightly crush chips. Cover casserole bottom well with 2/3 of chips. Layer hamburger, cheese and olives. Mix soup and sauce, thin with a little water if necessary. Pour 1/2 of mixture over hamburger, cheese and olives. Top with chips and add remaining sauce. Cover and bake at 350° for 30 to 45 minutes. Serves 6.

MEXICAN MEAT LOAF

Cindy Thompson

2 c. cooked rice	2 (8 oz.) jars taco sauce
2 lbs. hamburger	Grated cheese (use enough to your liking)
1 sm. onion, chopped	Corn chips
1 sm. green pepper, chopped	
2 cans cream of mushroom soup	

Brown hamburger with onion, green pepper, salt and pepper. Drain, then mix with 2 cans cream of mushroom soup. In a 9 x 13 inch pan begin layering ingredients beginning with corn chips (cover bottom of pan), followed by meat, rice, cheese, and taco sauce. Continue layering until all ingredients are used, being sure to use all sauce. Bake at 350°, 45 minutes.

TOSTADO CASSEROLE

Jan Jacobson

1 lb. hamburger
1 (15 oz.) can tomato sauce
1 envelope taco seasoning
2 1/2 c. corn chips
1 (15 oz.) can refried beans
2 oz. (1/2 c.) shredded Cheddar cheese

In skillet brown hamburger, add 1 1/2 cups of the tomato sauce and taco seasoning mix. Line bottom of 11 x 7 x 1 3/4 inch baking dish with 2 cups corn chips. Crush remaining chips and set aside. Spoon meat mixture over corn chips in dish. Combine remaining tomato sauce and beans. Spread over hamburger. Bake at 375° for 25 minutes or until mix is heated through. Sprinkle with cheese and crushed chips. Bake 5 minutes or until cheese is melted. 6 servings.

HAMBURGER SPAGHETTI SAUCE

Terelle Carlgren

1 lb. ground hamburger, browned
1 can whole tomatoes
1 can mushrooms
3/4 c. ketchup
Salt and pepper (to season)
1 chopped onion
1/2 c. chopped pepper
1 tsp. sweet basil
1 c. water (if necessary)

Brown hamburger with onion and pepper; drain grease. Shake tomatoes rapidly for 30 seconds. Add to hamburger. Add ketchup, salt, pepper, water, mushrooms and sprinkle with sweet basil. Let simmer for 10 to 15 minutes on medium to medium-high heat. Serve with spaghetti.

OVEN SPAGHETTI

Kathy Stensaas

1 med. onion, chopped
1 1/2 lbs. ground beef
Salt and pepper, to taste
1 T. chili powder
7 oz. spaghetti, cooked
1 (No. 2) can chopped tomatoes
1 (8 oz.) can tomato sauce
8 oz. grated Cheddar cheese

Brown beef and onion in large skillet. Drain off fat. In large mixing bowl, combine chili powder, tomatoes, tomato sauce, 4 ounces cheese. Mix well. Combine ground beef and tomato

Continued Next Page

OVEN SPAGHETTI (Continued)

mixture. Add cooked spaghetti and mix. Place ingredients in 3 quart baking dish. Top with remaining cheese. Bake at 350° for 30 minutes. Serves 6.

SPAGHETTI CASSEROLE

Pam Hammer

1 1/2 lbs. hamburger
1 med. onion (can use minced)
Garlic powder
8 oz. pkg. long spaghetti
1/2 lb. longhorn cheese, shredded
1 c. tomato sauce
2 c. tomato juice
1 tsp. salt
1 tsp. sugar
1/2 tsp. pepper
1 T. chili powder

Brown hamburger with onion and garlic (use seasonings according to taste). Combine tomato sauce, juice, salt, sugar, pepper, and chili powder. Cook hamburger-sauce mixture for one hour. Cook spaghetti according to package directions. Place drained spaghetti in casserole dish. Pour sauce over spaghetti and mix lightly. Spread shredded cheese over this. Bake 350° for about 30 minutes.

SPAGHETTI PIE

Deb Carlgren

1 pkg. (8 oz.) spaghetti, break into 2 inch pieces
2 T. butter
1/2 c. Parmesan cheese
1/2 tsp. salt
1/4 tsp. pepper
1 egg, well-beaten
1 1/2 lbs. ground beef
1 jar (15 1/2 oz.) thick spaghetti sauce
1 tsp. sugar
1/2 tsp. salt (garlic)
1/2 tsp. oregano
1 (8 oz.) cottage cheese
4 oz. mozzarella cheese, shredded

Cook spaghetti in boiling salt water (H2o). Drain, place in 13 x 9 x 2 inch baking dish. Stir in butter, Parmesan cheese, salt, pepper and egg until thoroughly combined. Spread evenly in pan. Saute' meat in pan until brown. Drain, stir in spaghetti sauce, sugar, oregano and garlic salt. Spread cottage cheese over spaghetti layer, top with meat mixture. Bake at 350° for 30 minutes, then sprinkle with mozzarella cheese and bake for 10 more minutes. Serves 8 to 10 people.

MANICOTTI

Teresa Stafford

- 1 lb. ground beef
- 1/4 c. minced onion
- 1 T. oil
- 1 sm. can tomato paste
- 2 cans water
- 12 manicotti pasta shells
- 1/2 lb. mozzarella cheese, grated
- 1 lb. cottage cheese, well-drained or ricotta cheese
- 1 tsp. sweet basil
- 1 tsp. oregano
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. sugar
- Parmesan cheese, sprinkled on top

Saute' beef and onion until browned in oil, drain. Add tomato paste, water, spices and condiments. Simmer a few minutes. Boil pasta shells in salt water 5 minutes. Drain and rinse with cold water. Combine mozzarella and cottage cheese and fill shells. Place cheese-filled shells in shallow casserole or cake pan. Cover with sauce. Bake in 325° oven 30 to 35 minutes. Sprinkle with Parmesan cheese before serving.

MEXICAN MANICOTTI

Melissa Melhus

- 1/2 lb. lean ground beef
- Pepper
- 1 tsp. oregano
- 1 sm. onion, diced
- 1 can refried beans
- 8 manicotti shells
- 1 1/4 c. water
- 1 (8 oz.) jar picante sauce
- 1/2 c. sliced pitted ripe olives
- 1 c. grated Cheddar cheese

Brown ground beef and 1/2 of the diced onion; season with pepper and oregano. When cooked, drain off grease and add refried beans to beef, mixing well. Fill uncooked manicotti shells with meat mixture. Arrange in a 10 x 6 x 2 inch microwave-safe baking dish. Combine water and picante sauce; pour over manicotti shells. Cover with vented plastic wrap. Cook in microwave oven on high for 10 minutes, giving dish a half-turn once. Using tongs, turn shells over. Recover with plastic wrap and cook on high for 16 minutes or until pasta is tender, giving dish a half-turn once. Spoon 1/2 diced onion and olives down center of manicotti shells; top with cheese. Micro-cook, uncovered, on high 2 to 3 minutes or until cheese melts. Makes 4 servings.

CAVATINI

Emily Carlgren

1 1/3 c. boiling water (salted)	1 lb. ground beef
3/4 c. tomato paste	1/4 c. chopped onion
2 1/2 oz. mostaccioli noodles	1 tsp. salt
2 1/2 oz. dumplings	Dash pepper
1 1/3 T. butter	1/2 tsp. oregano
5 1/3 T. Parmesan cheese	1/2 tsp. basil
2 c. tomato puree	1 1/3 T. sugar
1/2 lb. cheese	1 tsp. Worcestershire sauce
1/8 tsp. garlic powder	

Cook pasta. Drain well. Add butter, Parmesan cheese. Mix well and put in 9 x 13 inch pan. Brown beef. Add onion and seasonings. Saute'. Combine paste, puree, sugar and spices. Add tomato mixture to meat. Simmer until flavors are well-blended. Place that mixture on top of noodles. Sprinkle shredded cheese on top. Bake at 325° until bubbly and steaming.

CHICKEN BREASTS IN SAUCE

Cheryl Holmes

4 chicken breasts, boned	1/2 pkg. dry Italian salad dressing mix
1 pkg. cream cheese with chives	3 T. butter
1 can cream of mushroom soup	1/3 c. sherry

Place chicken in baking dish. Mix together cream cheese, soup diluted with a little water, sherry, and salad dressing mix. Pour over chicken. Pour melted butter on top. If sauce seems too thick, dilute with milk. Bake 1 1/2 hours at 350°. Serve with wild rice.

CASHEW CHICKEN

Nancy McDonald

3 chicken breast halves, boned and skinned
1 egg white, slightly beaten
1 T. rice wine
1 tsp. cornstarch
3 T. peanut or vegetable oil
1/2 c. cashews
1/2 tsp. salt
1 (8 oz.) can sliced water chestnuts, drained
1 (8 oz.) diced bamboo shoots, drained
4 green onions, cut in 1 inch pieces
3 stalks celery, thinly sliced
2 red or green peppers, cut in 1 inch squares
1/3 c. chicken broth
1 T. cornstarch
1 T. rice wine
1 T. soy sauce
Green onion fans (optional)

Cut chicken in one inch pieces. Combine chicken and next three ingredients. Mix well and let stand in refrigerator one hour or overnight. Pour 1 tablespoon oil around top of pre-heated wok, coating sides. Add cashews, stir-fry 30 seconds and remove. Pour 2 tablespoons oil around top of wok. Add chicken and stir-fry until lightly browned. Sprinkle chicken with salt. Add next 5 ingredients, stir-fry 5 minutes or until vegetables are crisp tender. Combine next 5 ingredients. Mix well and pour over chicken mixture. Cook stirring constantly until thickened. Spoon onto platter and sprinkle with cashews. Garnish with green onions.

Serve with rice, fried rice or noodles. Serves 6 to 8.

CHICKEN BOTT BI

Bonnie Stevens (P)

Boiled chicken with celery, onion, salt, pepper

DOUGH:
2 c. flour
1/2 tsp. salt
1/2 c. Crisco

Blend together dough ingredients till size of pea. Add cold water, small amount at a time until dough forms a soft ball. Divide into quarters. Place on floured board one quarter at a time and roll thin. Cut into 2 inch squares. Remove bones

Continued Next Page

CHICKEN BOTT BI (Continued)

from chicken. Add water to broth to make pot 3/4 full. Bring to a rapid boil. Put chicken in and drop one square of dough at a time into broth and cook without lid for 15 minutes. Stir gently to prevent sticking.

CHICKEN-BROCCOLI CASSEROLE

Bonnie Stevens (P)

- 2 pkgs. cooked broccoli
- 2 c. cooked chicken
- 1 c. mayonnaise
- 2 cans cream of chicken soup
- 1/4 tsp. curry
- 1 tsp. lemon juice
- 1/2 c. bread crumbs
- 1/2 c. grated sharp cheese
- 1 T. melted butter

Place cooked broccoli and chicken in a casserole dish. Mix together mayonnaise, soup, curry, lemon juice. Pour mixture over broccoli and chicken. Again mix together bread crumbs, cheese, and butter. Place this on top of casserole. Bake for 30 minutes at 350°.

CHICKEN CASSEROLE

Clarice Ross

- 1 chicken, boiled and boned
- 1 med. onion, grated
- 2 to 3 stalks celery, diced
- 2 T. shortening
- 1 tsp. poultry seasoning
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 can chicken rice soup
- 1/2 can water
- 1 egg, beaten
- 9 to 10 slices bread, cubed

Saute' onion in shortening. Mix remaining ingredients and cook in covered casserole at 325° for 45 minutes. Add roast chicken pieces to dressing for flavor. Instead of adding chicken to dressing, some prefer laying it on top.

Hardening of the heart is more harmful than hardening of the arteries.

CHICKEN CASSEROLE

Elaine Plowman

1 frying chicken
4 c. chicken broth (canned also)
1 c. grated cheese (American)
1 can cream of mushroom soup
3 eggs, beaten
1 c. chopped celery
1 onion, chopped
4 c. Ritz crackers, crushed
Dash of pepper, to taste

Cook chicken and cool. Take off bone and cut up in small pieces, add cheese and mushroom soup, beaten eggs, chopped celery and onions and stir in crushed crackers. 9 x 13 inch pan and let set in refrigerator overnight. 350°, 1 hour.

CHICKEN DIVAN

Jan Melhus

1 lb. cooked asparagus spears or broccoli
1 can cream of chicken or celery soup
1/4 c. cream
3 to 4 servings cooked chicken, sliced
1/2 c. grated Parmesan cheese
1 T. butter
Paprika

Place cooked vegetables on the bottom of a greased shallow flat-bottomed casserole. Lay chicken slices on top, overlapping them. In a saucepan, mix soup, cream, and half of the cheese. Cook over low heat until smooth and well-blended, stirring constantly. Pour sauce over the chicken, covering completely. Top with Parmesan cheese, dot with butter; sprinkle lightly with paprika and bake in a pre-heated 450° oven until golden brown on top, about 15 minutes. Serves 4.

1-24-99
OK

CHICKEN DRESSING CASSEROLE

Lisa Brewer

2 chicken breasts or any chicken
1/2 c. chopped onion
1/2 c. chopped celery
1 bay leaf
2 c. chicken broth and 1 stick oleo
1 (8 oz.) carton sour cream
1 can cream of mushroom soup
8 oz. bag of Pepperidge Farm herb seasoned stuffing
1 T. sage
frozen broccoli

Continued Next Page

CHICKEN DRESSING CASSEROLE (Continued)

Cook chicken, onion, celery, and bay leaf until tender. Remove meat from bone and mix with sour cream and cream of mushroom soup. Put in 2 1/2 quart casserole. Mix dressing of bread crumbs, 2 cups boiling broth with oleo added to it, and 1 tablespoon sage. Put dressing on top of chicken mixture. Bake 35 minutes at 350°.

CHICKEN ESPANOL

Jan Melhus

4 lbs. chicken, cut in pieces
1/4 c. olive oil
2 T. oil
1 clove garlic, minced
1 green pepper, cut in 1 inch cubes
1 can tomato soup
1 onion, chopped
1/2 c. pimiento stuffed olives, sliced
1/2 c. black pitted olives, sliced
1/2 lb. fresh mushrooms, sliced and sauteed

Heat 1/4 cup olive oil in pan. Season chicken and saute' in oil until golden brown. Remove from pan. Add additional 2 tablespoons oil and saute' onion, garlic and green pepper. Add soup and olives and blend. Place chicken in sauce. Cover, bring to a boil and simmer 1 1/2 hours or until tender. Add mushrooms the last 15 minutes of cooking time. This dish may be made in advance with mushrooms being added before re-heating. Serve in casserole or chafing dish. Yield: 6 to 8 servings.

CHICKEN AND RICE DINNER

Mrs Gerold (Vickie) Hall
Doris Herrman

1 can cream mushroom soup
1 can cream of celery soup
1 soup can of milk
1 or 2 chickens, cut up
1 can cream of chicken soup
1 1/4 c. Uncle Ben's converted rice
Salt and pepper, to taste

Mix all soup, rice and milk together. Add salt and pepper to taste. Pour into a 9 x 13 inch baking dish. Place cut up chicken evenly on top of rice mixture. Brush the chicken with melted butter. Bake at 325° for 2 hours.

1-17-97 good

CHICKEN SUPREME

Ann Dickerhoof

1 (2 1/2 to 3 lb.) chicken, cooked
3 c. broth
1 can cream chicken soup
1/2 box Ritz crackers
1 c. cheese, diced
2 eggs, beaten
1 c. chopped onion
1 ~~1/2~~ c. chopped celery
1 C uncooked macaroni

Pour into a 13 x 9 inch pan. Bake in 325° oven for 1 hour.

COMPANY CHICKEN

Clarice Ross

6 med. boned chicken breasts
1 can mushroom soup
1 can sour cream
1 (4 oz.) can drained mushrooms
1/3 c. cooking sherry
Salt and pepper

Place chicken in shallow baking pan. Season with salt and pepper.

Combine sour cream, mushroom soup, mushrooms and sherry and pour over chicken. Sprinkle top with paprika. Bake 350° oven 1 1/2 hours.

ESCALLOPED CHICKEN

ALCW Recipe

1 cooked chicken

DRESSING:
1 c. bread, broken fine or 3/4 c. cracker crumbs
2 eggs
1/2 tsp. pepper
1 1/2 c. chicken broth
1 T. salt

SAUCE:
1/2 pt. fat from broth
1 T. salt
1 qt. milk or broth
1 c. flour
1/4 tsp. pepper

Remove chicken from bones and cut fine. Grind skin and mix with meat. Cook sauce until thickened and let cool. Butter a 10 x 14 inch pan. Put a layer of dressing, layer of sauce, layer of chicken, another layer of sauce. Cover top with cracker crumbs. Bake until browned and cooked through 45 minutes in 350° oven.

2-3-03

BREAKFAST CASSEROLE

Vivian Carlgren

8 slices bread, cubed
1 lb. sausage, browned and drained
3/4 tsp. mustard
1 can cream of mushroom soup
1/2 c. milk
2 c. grated Cheddar cheese
6 4 eggs, beaten
2 1/2 c. milk
1/2 tsp. salt

In 13 x 9 inch pan layer cubed bread, sausage and cheese. Mix together eggs, mustard and 2 ~~1/2~~ cups milk and pour over sausage, cheese and bread mixture. Next mix together soup, salt and 1/2 cup milk and pour over top. Refrigerate overnight. Bake for 1 1/2 hours at 300°. (You can just lay slices of bread in bottom of pan without cubing.) try 1 hr @ 325°

BREAKFAST CASSEROLE

11-11-04 really good

Elaine Plowman

6 to 8 slices bread
2 c. chopped ham or browned sausage (maple flavored)
Mex. mix 1/2 c. shredded Swiss cheese
1/2 c. shredded Cheddar cheese
1/2 c. mushrooms pieces
1 stick oleo, melted and pour over the above ingredients
8 eggs
2 c. milk
2/3 c. evaporated milk

Mix meat, cheeses and mushroom pieces together and put on top of bread slices. Melt the oleo and pour over the mixture. Beat eggs with the milk and evaporated milk. Pour over all. Let set overnight in refrigerator. Bake 350°, 40 minutes. - 75 min

BREAKFAST CASSEROLE

Clarice Ross

1 box Pepperidge Farm croutons
2 c. med. sharp cheese, shredded
2 lbs. sausage
1 can mushrooms
4 eggs
3/4 tsp. dry mustard
1 can celery soup
2 soup cans milk

Beat eggs well with mustard. Combine soup, milk and beat until smooth. Add to eggs. Place croutons in a greased pan. Top with cheese. Cook sausage in skillet until brown. Drain. Place sausage over cheese. Pour egg mixture over all. Bake 1 1/2 hours at 300°.

8-14-94
use 9x13 pan

BREAKFAST PIZZA

Opal Thompson
Doris Herrman

1 lb. pork sausage, partially cooked 1 pkg Canadian bacon (6oz)
oil pastry 1 pkg. or 8 crescent rolls
1 c. frozen hash browns 2c
1 c. shredded cheese (Cheddar, Swiss or mozzarella) 1½ (Monterey Jack)
1/4 c. milk ½c Pet milk
5 eggs 11 eggs
1/2 tsp. salt
1/8 tsp. pepper
2 T. Parmesan cheese NO
Pizza sauce or tomato sauce NO

Separate crescent rolls. Place on a greased 12 inch pan. Press over bottom to seal perforations. Spoon on the sausage and sprinkle on the frozen hash browns. Top with the shredded cheese. In a bowl beat together the milk, eggs, salt and pepper. Pour this over the sausage and hash browns. Sprinkle on the Parmesan and then the pizza sauce. Bake at 375° for 25 to 30 minutes.

A variation is to omit the pizza sauce and increase the hash browns to 2 cups.

EGG AND CHEESE CASSEROLE

Doris Herrman

6 eggs, slightly beaten
6 slices cubed bread
1 lb. bacon, crumbled or use sausage or ham
1 tsp. salt
1 tsp. dry mustard
1/2 tsp. pepper
2 c. milk
1 c. shredded Cheddar cheese

Mix together and bake in a 2 quart or 7 x 11 x 2 inch casserole dish. Can be mixed the night before and refrigerated. Bake 1/2 hour at 350°.

TUNA FISH PIES

Lisa Melhus

2 slices white bread
1 can tuna, drained
1 c. shredded Cheddar cheese
1/4 c. milk
1 T. cider vinegar
1 sm. onion, diced
Pepper
2 eggs
Pie crust for 2 (9 inch) pies

Continued Next Page

TUNA FISH PIES (Continued)

In bowl, tear bread into small pieces. Stir in tuna, 3/4 cup cheese, milk, vinegar, onion, pepper and 1 egg. Set aside. Prepare pie crusts. Roll out half of pastry onto board. With knife, cut pastry into 4 x 4 inch fish shapes or squares. Spoon tuna mixture on each. Roll out rest of pastry and cut 4 more shapes for tops. Brush edges of bottom crust with water and seal tops by pressing with a fork. Place on a cookie sheet. Beat remaining egg and brush on tops. Bake in a 400° F. oven for 20 to 25 minutes or until lightly brown. Serve with **MUSHROOM SAUCE.**

CREAMY MUSHROOM SAUCE:
In 2 quart saucepan over medium heat, melt 2 tablespoons butter. Add 1/4 pound sliced mushrooms and cook until tender, stirring occasionally. Stir in 2 tablespoons flour until blended. Cook 1 minute. Gradually stir in 1 1/2 cups milk; cook, stirring occasionally until thickened. Stir in 1/4 cup Cheddar cheese until smooth.

TUNA NOODLE RING

Norma Carlgren

CREAM SAUCE:
2 T. butter
1 T. flour
1 1/2 c. milk

Cool and add:
2 raw eggs

Beat well and mix together.

1 c. cooked noodles
1/2 c. frozen peas
2 tsp. salt
1/4 tsp. pepper
1 (6 1/2 oz.) can tuna
1 T. chopped pimento or green pepper (optional)

Pour into buttered baking dish or mold. Cover top with 1 1/2 cups buttered crumbs. Bake 20 minutes, moderate oven.

God is our refuge and strength, a very present help in trouble.
Psalm 46:1

FACE LIFT CASSEROLE

LeaAnn Carlgren Mohr

1 lb. mild sausage
6 eggs
2 c. milk
1 tsp. salt
1 tsp. dry mustard
2 slices white bread, cubed
1 c. shredded mild Cheddar cheese

Brown sausage and drain well. Beat eggs, add milk, salt and dry mustard. Gently stir in cheese, sausage and cubed bread. Put in buttered 9 x 13 inch casserole. Refrigerate overnight (at least 6 hours). Put in cold oven at 350°. Bake for 45 minutes. Serve with sweet rolls.

PORK CHOP AND SCALLOPED POTATO CASSEROLE

LeaAnn Carlgren Mohr

4 pork chops or more
1 can cream of mushroom soup
1/2 c. sour cream
1/4 c. water
2 T. chopped parsley
4 c. thinly sliced potatoes

In skillet, brown pork chops. Blend soup, sour cream, water and parsley. In a 2 quart casserole dish (buttered) alternate layers of potatoes topped with soup mixtures, season with salt and pepper; top with chops, cover and bake at 375° for 1 1/4 hours.

BROCCOLI CASSEROLE

Jan Melhus

2 (10 oz.) pkgs. frozen cut broccoli
2 c. frozen whole sm. onions
4 T. margarine
2 T. flour
Pepper
1 c. milk
1 (3 oz.) pkg. cream cheese, cut up
1 c. soft bread crumbs
1/4 c. grated Parmesan cheese

Cook broccoli, drain. Cook onions until tender, about 10 minutes; drain. In saucepan, melt 2 tablespoons margarine, blend in flour and pepper. Add milk all at once; cook and stir till thick and bubbly. Reduce heat; blend in cream cheese till smooth. Stir in vegetables; turn into 1 1/2 quart casserole. Bake at 350° for 20 minutes. Melt remaining margarine; toss with bread crumbs and Parmesan cheese. Sprinkle crumbs over casserole; bake 15 to 20 minutes more. Makes 10 servings.

GARDEN MEDLEY CASSEROLE

Lisa Brewer

1 1/2 c. cooked cauliflower	1 c. Velveeta, cubed
1 1/2 c. cooked broccoli	1 can cream of chicken soup
1 1/2 c. cooked chicken, cubed	1 1/2 c. Ritz cracker crumbs

Combine ingredients in a casserole. Sprinkle top with additional cracker crumbs. Bake at 350° for 50 minutes or 15 minutes in microwave on full power.

OLD SETTLER'S BEANS

Virginia Hammer Hawley

1 lb. ground beef	1/3 c. white sugar
1/2 lb. bacon	1/4 c. BBQ sauce
1 med. onion, chopped	1/4 c. catsup
1 can red beans	1/4 T. chili powder
1 can pork & beans	1 T. mustard
1 can butter beans	2 T. molasses
1/3 c. brown sugar	Salt (to season)

Brown and drain beef, bacon, and onions. Add beans. Simmer all together for 15 minutes. Pour in baking dish. Bake one hour at 350°. Serves 10 people. Also can be frozen. Add more beans if desired.

SCALLOPED POTATOES

Jane Ann Carlgren

1 lg. bag frozen hash browns	3 T. sour cream
1 can cream onion soup	1 soup can water
1 can cream chicken soup	1 (18 oz.) pkg. Cheddar cheese
1 can evaporated milk	Crushed potato chips (optional)
3 (heaping) T. margarine	

Mix in saucepan soups, milk, margarine, sour cream, water; heat. Pour over hash browns. Mix cheese and chips, place on top of hash browns. Bake 350°, 30 minutes. Make in 2 1/2 quart baking dish.

Honor your father and your mother. Exodus 20:12

SPINACH CASSEROLE

Opal Thompson

3 pkgs. frozen chopped spinach	1 stick oleo
1 (8 oz.) pkg. cream cheese	Pepperidge Farm dressing

Cook frozen spinach as package directs. Drain. Add the cream cheese and the oleo. Cover with enough Pepperidge Farm dressing. Bake 20 minutes at 350°.

Broccoli or any other frozen vegetable works just as well.

SWISS VEGETABLE MEDLEY

Sue (Jensen) Kirchoff

1 bag (16 oz.) frozen broccoli, carrots, cauliflower combination, thawed and drained
1 can (10 3/4 oz.) condensed cream of mushroom soup
1 c. (14 oz.) shredded Swiss cheese
1/3 c. sour cream
1/4 tsp. ground pepper
1 jar (4 oz.) chopped, drained pimiento (optional)
1 can (2.8 oz.) Durkee French fried onions

Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper, pimiento and 1/2 can French fried onions. Pour into 1 quart casserole. Bake covered 350°, 30 minutes. Top with remaining cheese and onions, bake uncovered 5 minutes longer.

MICROWAVE DIRECTIONS:
Prepare as above. Cook on high 8 minutes. Turn half way through. Top with remaining cheese and onions. Cook uncovered high one minute or until cheese melts.

SOUPS & STEWS

VEGETABLE BEAN SOUP

Jan Jacobson

1 c. navy beans
Ham bone or slice of ham
1 1/2 c. diced potatoes
1 c. diced carrots
1 c. diced celery
1 sm. onion, diced
Salt and pepper
Water (to cover)
Tomatoes or tomato juice

Continued Next Page

VEGETABLE BEAN SOUP (Continued)

Cook beans until nearly done, add ham. Add vegetables and water to cover. Salt and pepper to taste. Cook until well-done. Just before serving add either 1 (303) can tomatoes through blender or 1 (303) can tomato juice.

EGG DROP SOUP

Jenifer McDonald

2 (13 3/4 oz.) cans chicken broth
1 T. cornstarch
1 egg, well-beaten
2 T. sliced green onion

In saucepan slowly stir chicken broth into cornstarch. Cook, stirring constantly until slightly thickened. Slowly pour in well-beaten egg. Stir once, gently. Remove from heat and garnish with green onions. I like to add little shrimp to this.

BAKED BEEF STEW

Mary Stensaas*

2 lbs. boneless chuck roast, cut in 2 inch cubes
3 to 4 carrots, cut in chunks
10 sm. onions or 1 lg., diced
3 to 4 potatoes, quartered
1 1/2 T. Minute Tapioca
1/4 can chicken broth
8 oz. can tomato sauce
1/2 T. sugar
1/2 T. salt
1/4 T. pepper

Arrange meat, carrots, onion, and potatoes in casserole dish. Pour rest of ingredients in mixture form over all. Bake in 250° oven for 5 hours. Can cook longer if needed.

BRUNSWICK STEW

Karla Jacobson Hurtig

- 4 T. pork drippings
- 8 onions
- 1/2 qt. chicken broth
- 2 to 3 chickens, cooked and chopped
- 4 to 5 lbs. pork chopped
- 5 lbs. tomatoes, chopped
- 1 qt. ketchup
- 1 c. BBQ sauce
- 1/2 qt. potatoes (may use instant)
- 1 to 2 lbs. creamed corn
- Salt and pepper
- Tabasco or Worcestershire sauce

Boil, then simmer for 3 hours. Add more vegetables and use for main one dish meal (string beans, zucchini, okra).

QUICK AND EASY STEW

Susan Melhus

- 1 lb. ground chuck
- 5 med.-size potatoes
- 3 carrots
- 5 c. water
- 1 packet DURKEE brand stew seasoning
- 1 tsp. dry minced onions

Put water in Dutch oven over high heat. Start browning ground beef while peeling and slicing carrots. Add carrots to water (should be boiling by now). Peel and cut potatoes into 1 inch cubes, add to boiling water. Drain browned ground beef and add the seasoning mix and onions to skillet. Stir this until no lumps remain in seasoning. Stir meat mixture into carrots and potatoes. Reduce heat, simmer about 15 minutes, depending on doneness of vegetables. Serves 4.

CHILI SOUP

Gerold Hall

- 2 lbs. ground beef
- 1 lg. onion, diced
- 2 (16 oz.) cans chili beans in gravy
- 1 lg. can tomato juice (1 qt.)
- 1 can cream of mushroom soup
- 1 frozen chili brick, thawed
- 1 tsp. prepared mustard
- 1 T. chili powder
- Pinch of garlic salt
- Salt and pepper, to taste

Brown hamburger and onions together. Drain grease off. Add all ingredients together in large pan. Preferably a "heavy" pan. Simmer at least 2 hours. For best flavor store in refrigerator overnight and serve the following day.

DEER CHILI

Sonja Hammer Stafford

1 1/2 lbs. deer meat
1 1/2 lbs. hamburger
1 to 1 1/2 pkgs. of chili seasoning
1/2 c. water
1 tsp. cumin
1 1/2 tsp. garlic powder
1 tsp. paprika (when done)
1 1/2 tsp. celery salt
1 tsp. pepper
1 tsp. salt
2 cans red or chili beans
1 (28 oz.) can tomatoes
1/3 to 1/2 chopped onion
1/4 c. each chopped green pepper and chopped celery

Brown meat and drain. Combine ingredients and cook, then simmer till ready to serve. (I used 1 1/2 packages of Williams chili seasoning, and it was kind of spicy.) You can add some tomato sauce if you like it with more liquid.

TEXAS-STYLE CHILI

Kathleen Carlgren Pierson

1 (3 1/2 to 4 lb.) boneless chuck blade steak
1/4 c. salad oil
2 c. chopped onions
3 med. green peppers, diced
4 cloves garlic, crushed
2 (28 oz.) cans tomatoes
1 (12 oz.) can tomato paste
2 c. water
1/3 c. chili powder
1/4 c. sugar
2 T. salt
2 tsp. oregano leaves
3/4 tsp. cracked pepper
Shredded monterey jack cheese (for garnish)

1. Cut steak into 1/2 inch cubes.
2. In 8 quart Dutch oven over medium-high heat, in hot salad oil, cook 1/3 meat at a time, until browned on all sides. With slotted spoon, remove meat to bowl; set aside.
3. Reserve 1/2 cup onions; cover; set aside. Add remaining onions, green peppers and garlic to drippings in Dutch oven, cook 10 minutes over medium heat, stirring occasionally, adding more oil if necessary.
4. Return meat to Dutch oven; add tomatoes and their liquid and remaining ingredients except cheese and reserved onions. On high heat, heat to boiling. Reduce heat to low; cover and simmer 1 1/2 hours or until meat is fork tender, stirring occasionally.
5. Serve with reserved onion and shredded cheese.

NOTHING SOUP

Bonnie Stevens

- 1 cabbage, chopped
- 1 can string beans
- 1 lg. onion, chopped
- 1 can or 4 oz. fresh bean sprouts
- 1 whole celery stalk
- 3 sm. or 1 lg. can tomatoes
- 1 can mushrooms
- 1/4 c. beef bouillon
- 3 to 4 carrots, sliced
- 2 T. Worcestershire sauce
- Beef cubes
- 1 can corn
- 1 can peas

Mix all ingredients including juices from canned vegetables in a large pot. Cover with water. Cook (covered) until vegetables and meat are tender.

QUICK ONION SOUP

Jan Melhus

- 3 lg. onions, sliced thin
- 3 cans consomme'
- 1/8 lb. butter
- 1 c. grated Swiss cheese
- 1 c. croutons

Melt butter and saute' onions until clear. Add consomme'. Pour into oven casserole, sprinkle with cheese and bake in preheated 350° oven for 30 minutes. To brown cheese, broil for a minute after cooking. Pass the croutons. Serves 4.

PLAZA III STEAK SOUP

Naomi Barleen

- 1 c. flour
- 1 stick (1/2 c.) oleo
- 1/2 gal. water
- 2 c. ground beef
- 1 c. chopped onion
- 1 c. chopped carrot
- 1 c. chopped celery
- 2 c. frozen mixed vegetables
- 2 cans (14 oz. each) tomatoes
- 1 T. Ac'cent
- 2 T. beef base
- 1 tsp. black pepper

Brown flour in heavy Dutch oven over low heat until golden brown (keep stirring). Add oleo and stir to smooth paste. Slowly blend in water. Saute ground beef, drain off grease. Add meat to the soup. Add rest of ingredients. Bring to boil, reduce heat to simmer and cook until vegetables are done (uncovered). May be frozen (do not add salt).

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VEGETABLES

Onion Patties - - - - - - - - - 115
Baked Beans - - - - - - - - - - 115
Barbecued Green Beans - - - - 115
Broccoli Casserole- - - - - - 116
Broccoli and Rice - - - - - - - 116
Green Rice- - - - - - - - - - 116
Broccoli Supreme- - - - - - - 117
Cabbage Cheese Casserole- - - 117
Marinated Carrots - - - - - - 117
Creamy Carrot Casserole - - - 118
Corn Casserole- - - - - - - - 118
Frozen Fresh Corn - - - - - - 118
Corn Macaroni and Cheese- - - 119
Scalloped Corn- - - - - - - - 119
Scalloped Corn- - - - - - - - 120
Frozen Cucumbers- - - - 120
Eggplant Casserole- - - 120
Cheesy Diced Potatoes - 120
Delmonico Potato Casserole - - - - - - - 121
Make Ahead Potatoes - - 121
Mashed Potatoes - - - - 122
Potatoes Deluxe - - - - 122
Potato Casserole- - - - 122
Potatoes on the Grill - 123
Scalloped Potatoes- - - 123
Scalloped Potatoes- - - 123
Chicken Fried Rice- - - 124
Fruit and Yam Bake- - - 124

VEGETABLES

ONION PATTIES (Easier than onion rings)

3/4 c. flour
2 tsp. baking powder
1 T. sugar
1/2 tsp. salt
1 T. corn meal
1/2 c. dry powdered milk
Cold water
2 1/2 c. onion, chopped
Fat (for frying)

Mix first six ingredients. Stir in enough cold water for thick batter. Mix in onions and drop by teaspoonfuls in hot fat. Flatten slightly when you turn them. Fry to golden brown.

BAKED BEANS

Cynthia Larson

2 lg. cans pork & beans
1/2 c. brown sugar
3 slices bacon, cut fine
Salt and pepper, to taste
2 T. vinegar
1 med.-sized onion, chopped
1 T. molasses

Mix all ingredients together and put in greased baking dish and bake at 350° for 2 hours.

BBQ GREEN BEANS

1-18-09
good

Joyce Stensaas

2 (No. 2) cans green beans (I use French style)
1 can tomato soup
1/2 c. brown sugar
4 slices bacon, diced
1 sm. onion, chopped

Fry bacon and onion. Drain. Mix in beans, tomato soup and sugar. Put in casserole and bake 1 to 1 1/2 hours at 300°.

Nothing is impossible when you put your trust in God.

BROCCOLI CASSEROLE

Lisa Brewer

1 c. Minute Rice, uncooked
2 (10 oz.) pkgs. of broccoli, cooked and drained
2 T. butter or margarine
1/2 c. milk
1 sm. onion, chopped
1 can cream of mushroom soup
1/2 c. Velveeta, diced

Mix all ingredients together and put in large casserole. Bake uncovered for 30 to 35 minutes in a 350° oven.

BROCCOLI AND RICE

Lisa Melhus

1/2 c. chopped onion
1/2 c. chopped celery
1 can mushroom soup
1 pkg. chopped broccoli
1 c. Minute Rice
1 sm. jar Cheez Whiz
2 T. oleo

Saute' oleo, 1/2 cup chopped onion, 1/2 cup chopped celery. Add 1 can mushroom soup to slightly cooked chopped broccoli, salted. Into casserole dish put 1 cup Minute Rice (cooked) and above mixture. Mix gently with fork. Over this pour 1 small jar of Cheez Whiz. Bake 10 to 15 minutes at 350°.

MOM'S GREEN RICE

Elaine Webb (P)

1 c. rice
2 c. water
1 tsp. salt
8 oz. shredded Cheddar cheese
1 T. parsley flakes
3/4 c. minced celery
3/4 c. chopped green pepper
1 T. parsley flakes
2 boxes cooked and drained broccoli
2 cans cream of mushroom soup

Cook rice in salted water. Add cheese to hot rice. Saute' celery, pepper, parsley. Add to rice mixture. Add broccoli (well-drained) and soup. Mix all together and bake 20 minutes at 400°.

The ground of our hope is Christ in the world, but the evidence of our hope is Christ in the heart.

BROCCOLI SUPREME

Lori Larson

Broccoli (2 lg. bunches)
Butter (1/8 lb.)
Garlic salt or powder
1/4 c. chopped onions
Parmesan cheese

Clean broccoli, steam cook and drain. Melt butter in a wok or frying pan and stir-fry the broccoli and onion; stir so it does not burn. Add garlic salt and pepper. Sprinkle cheese on top and simmer for a few minutes.

Serves 6 or 8.

CABBAGE-CHEESE CASSEROLE

Lisa Brewer

4 c. coarsely chopped cabbage
1 c. boiling, salted water
2 T. butter
1 c. milk
2 T. flour
1 c. cheese, diced (I use Velveeta)
1/4 c. cracker crumbs

Cook cabbage in water till tender. Meanwhile melt butter in saucepan. Blend in flour. Add milk gradually and cook till mixture thickens. Remove from heat, stir in cheese. Combine sauce and drained cabbage. Put mixture in greased 1 quart casserole. Put crumbs on top. Bake at 350° for 20 minutes. I cook mine in the microwave on Roast for 7 or 8 minutes.

MARINATED CARROTS

Lori Larson

1 pkg. carrots
1 can tomato soup
1/2 c. vinegar
1 raw onion, chopped
1/2 c. sugar
1 tsp. Worcestershire (optional)

Cook carrots whole until tender, then slice. Add all ingredients together and chill in refrigerator overnight. These will keep quite a long time in the refrigerator. Use leftover sauce for more carrots, onions, etc.

There are a lot of different kinds of nuts in the Lord's fruitcake.

CREAMY CARROT CASSEROLE

Lisa Melhus

4 c. sliced carrots
3/4 c. mayonnaise
1/4 c. chopped onion
1/4 tsp. pepper
1/2 c. saltine crackers, crushed
1 T. butter, melted
2 T. parsley
1/2 c. shredded Cheddar cheese

In a 1 1/2 quart casserole, micro-cook carrots and 2 tablespoons water, covered, on HIGH for 6 to 8 minutes or till tender. Drain. In a small bowl stir together mayonnaise, onion, and pepper. Add to carrots in casserole; stir to combine. In small bowl, toss together crackers, butter and parsley. Sprinkle cracker mixture over carrots. Cook, uncovered, 3 minutes. Add cheese, cook 1 to 2 minutes more or until cheese is melted and mixture is heated through. Makes 6 to 8 servings.

CORN CASSEROLE

Cindy Thompson

1 (16 oz.) can white shoe peg corn
1 (16 oz.) can cream style corn
1 c. raw macaroni
3 T. butter or margarine
3/4 c. grated cheese
2 T. chopped onion

Mix together all ingredients and bake at 350° for 45 minutes.

FROZEN "FRESH" CORN

Gerold Hall

BRINE TO POUR OVER CORN:
8 c. cool tap water
8 tsp. **CANNING** salt
8 T. sugar

Mix and dissolve.

Blanch corn in small batches. Take corn out of boiling water and place immediately into ice water. When cool enough cut corn off the cob. Place the corn in plastic container or butter tubs. Cover corn with brine. Leave some headspace for it to expand. Stir corn slightly to be sure brine is evenly distributed.

Continued Next Page

FROZEN "FRESH" CORN (Continued)

To serve heat the corn in the same brine....never drain it off.

This corn stays wonderfully fresh and crisp because of the canning salt. It retains this good quality up to 18 months for us.

The other helpful hint to doing this is to never work with the corn for more than 30 minutes from the time you blanch it to the time you set the completed container in the freezer. This is easily done if you have an assembly line process. One person to blanch the corn, one to cut it off the cob, one to put it in the freezer box and the children take turns running it to the freezer. If the corn is all clean and ready to blanch you can easily put 50 quarts in the freezer in one morning.

It is really worth the effort.

CORN, MACARONI AND CHEESE

Kathy Stensaas

- 1 c. uncooked macaroni
- 1 c. cubed cheese
- 1 (17 oz.) can cream style corn
- 1 (16 1/2 oz.) can undrained whole kernel corn
- 1/4 c. melted margarine

Mix all ingredients in a 2 quart casserole. Bake at 350° covered for 30 minutes; then stir and bake uncovered for 30 minutes or until done.

SCALLOPED CORN

Ann Dickerhoof

- 1 can cream style corn
- 1/3 c. diced celery
- 3/4 c. diced cheese
- 1 c. fine cracker crumbs
- 1/4 c. minced onion
- 1 tsp. salt
- 2 eggs, beaten
- 2 T. butter
- 1 c. milk

Mix well; put in buttered baking dish. Sprinkle 1/4 teaspoon of paprika over top; bake in 350° oven 50 minutes.

SCALLOPED CORN

Robyn Stensaas

1 can whole kernel corn	1 pkg. Jiffy corn muffin mix
1 can creamed corn	1/2 sm. onion, chopped
8 oz. sour cream	Salt and pepper
1 egg	

Mix all ingredients. Bake in greased pan at 350° for 30 minutes.

FROZEN CUCUMBERS

Cynthia Larson

2 qt. thinly sliced cucumbers	1 1/2 c. sugar
2 T. salt	1/2 c. vinegar

Put cucumbers and salt in bowl with enough water to cover and let soak 2 hours and drain but do not wash. While cucumbers soak, mix sugar and vinegar in another bowl. Stir often so to get sugar well-dissolved. Place cucumbers in small containers and pour sugar and vinegar over them. Cover and freeze. Take out of freezer an hour before serving.

EGGPLANT CASSEROLE

Joe Dutton

Lg. eggplant	Pt. sour cream
Box Stove Top dressing (chicken)	

Peel and cube eggplant, parboil, season. Prepare dressing as per directions. Add sour cream. Add eggplant with very little liquid; combine. Spread in greased casserole. Top with bread crumbs. Bake 45 minutes in 350° oven.

CHEESY DICED POTATOES

Joyce Stensaas

8 to 10 med. potatoes (enough to make 4 to 5 c. diced potatoes)	1 1/2 to 2 c. shredded Old English cheese (med. Cheddar)
	1 tsp. onion powder (may use 1/4 to 1/3 c. diced onion)

2 cups medium white sauce using:

2 tsp. oleo	1 c. milk
2 T. flour	

Continued Next Page

CHEESY DICED POTATOES (Continued)

Peel and cook potatoes at boiling 5 to 10 minutes. Drain. Cool enough to handle so you can dice them.

TO MAKE THE WHITE SAUCE:
Melt oleo, stir in flour; add milk. Cook until thick. Add cheese and onion powder. Pour sauce over diced potatoes, mix well. Bake at 325° to 350° 35 to 40 minutes or until nicely browned.

DELMONICO POTATO CASSEROLE

Joe Dutton

4 c. potatoes
3 c. white sauce
2/3 c. mild cheese, grated
2 med. to lg. onions
Green pepper (if desired)
Margarine
Pimento, chopped (add to potato mix) (optional)

Boil washed potatoes until not quite done, skin and slice. Chop onion and (green pepper), saute' in margarine. Make white sauce: 1 cup milk, 1 tablespoon flour, 1 tablespoon margarine. Cook over low heat until thickened, stirring constantly. In well-greased casserole layer potatoes, onions, cheese, white sauce; repeat; cheese for top layer. Cover with sauce then buttered cracker crumbs. Bake in moderate oven till potatoes are done and crumbs are brown.

MAKE AHEAD POTATOES

Cindy Thompson

12 potatoes
1 (8 oz.) pkg. cream cheese
1 c. sour cream with chives
1/2 tsp. onion salt
1/4 c. melted butter

Cook potatoes and mash as usual. Add cream cheese, sour cream, and onion salt. Place in greased 9 x 13 inch pan. Top with melted butter and sprinkle with paprika and/or parsley. Bake at 350° for 1 hour. Serves 8 to 10. These can be made earlier in the day and refrigerated before baking.

MASHED POTATOES

Evelyn Carlgren Heltne

5 lbs. potatoes
6 oz. pkg. cream cheese
2 tsp. onion salt
1 tsp. salt
1/4 tsp. pepper
2 T. butter

Beat until light and fluffy, adding all ingredients. Store in a tight container.

Place in casserole. Heat oven to 350° and bake 30 minutes. Also may use microwave.

POTATOES DELUXE

Lori Larson

2 lb. bag hash brown potatoes, thawed
1/2 c. butter, melted
1 can cream mushroom or celery soup
1/2 c. onion, chopped
1 tsp. salt
2 c. sour cream
2 c. Cheddar cheese, grated
2 c. cornflakes, crushed

Mix ingredients together; put in casserole and top with cornflakes and butter mixture. Bake 45 minutes in 250° oven.

POTATO CASSEROLE

Pam Hammer

1 (2 lb.) bag frozen hash browns
1 stick oleo, melted
1/4 tsp. salt
1/8 tsp. pepper
1 c. chopped onion (reduce according to taste)
1 c. sour cream
1 can cream of celery soup
2 c. grated Cheddar cheese

Mix ingredients. Pat down in 9 x 13 inch casserole dish. Sprinkle cracker crumbs on top. Dribble 2 tablespoons melted butter over crackers. Bake at 350° for 45 to 60 minutes.

Genius is one percent inspiration and ninety-nine percent perspiration. Thomas Edison

POTATOES ON THE GRILL

Lisa Brewer

5 or 6 lg. potatoes, peeled and sliced thin	Celery salt
1/2 c. chopped onion	Garlic powder
6 slices bacon, chopped	Onion powder
	Butter

Take a large piece of extra heavy aluminum foil and fold it in half. Grease it with butter. Arrange potato slices on foil so it can be closed tightly. Sprinkle onion, bacon, celery salt, garlic powder, and onion powder on potatoes. Seal tightly, cook on medium-hot grill for 30 minutes, turning every 10 minutes. Cook till tender.

SCALLOPED POTATOES (Large amount)

Vivian Hammer

10 med.-sized potatoes, sliced or frozen hash browns	Shredded cheese (1 c.)
8 oz. sour cream	Diced onion
1 can potato soup and add 1 c. milk	Salt and pepper, to taste
	Cornflakes, crushed

Melt butter and pour over all ingredients except cornflakes which should be crushed and added on top. Bake one hour at 350°.

SCALLOPED POTATOES

Jan Jacobson

4 c. diced potatoes	1/3 c. grated cheese
1/2 c. minced onion	2 c. med. white sauce
1 tsp. salt	1/2 c. cracker crumbs
1 tsp. pepper	2 tsp. margarine

Cover potatoes, onion and salt with boiling water and cook 5 minutes, drain. Place in small greased casserole. Add pepper and cheese to sauce, pour over potatoes. Top with cracker crumbs and dot with butter. Bake at 350° until brown, about 30 minutes. 4 to 6 servings.

CHICKEN FRIED RICE

Odeen Jensen

- 1 whole chicken, fried, boned and cut into cubes
- 1 green pepper, chopped
- 6 green onions, chopped
- 4 T. soy sauce
- 3 c. cooked rice
- 3 eggs, scrambled

Mix chicken, green peppers, green onions and soy sauce in skillet. Let simmer with cover on for 2 minutes. Add cooked rice and mix well. Top with egg and serve hot or cold.

FRUIT AND YAM BAKE

Norma Carlgren

- 2 apples, sliced
- 1/3 c. pecans
- 1/2 c. brown sugar
- 1/2 tsp. cinnamon
- 2 (17 oz.) cans yams, drained
- 1/4 c. margarine
- 2 c. miniature marshmallows

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apples and yams in 1 1/2 quart casserole. Dot with margarine. Cover. Bake 350° 35 to 40 minutes. Sprinkle marshmallows over yams and apples. Broil until lightly browned. Serves 6 to 8.

* * * * *

CAKES & CANDIES

Cakes

Apple Pie Cake - - - - - - - - 125
Autumn Surprise Cake - - - - 125
Carrot Cake- - - - - - - - - - 126
Cheese Cake- - - - - - - - - - 126
Cherry Cheese Cake - - - - - 127
Miniature Cheese Cake- - - - 127
Chocolate Cherry Bundt Cake- 128
Chocolate Sheet Cake - - - - 128
Chocolate Oatmeal Cake - - - 129
Hot Fudge Pudding Cake - - - 129
Old Fashioned Chocolate Sheet Cake - - - - - - - - - 130
Coffee Cake- - - - - - - - - - 130
Coffee Cake- - - - - - - - - - 131
Coffee Cake- - - - - - - - - - 131
Coffee Cake- - - - - - - - - - 132
Cherry Coffee Cake - - - - - 132
Coffee Cake- - - - - - - - - - 132
Overnight Coffee Cake- - - - 133
Bev's Banana Cake- - - - 134
Banana Cake- - - - - - - - 134
Banana Split Cake- - - - 134
Doctor Bird Cake - - - - 135
Easy White Cake- - - - - 135
Hot Milk Cake- - - - - - 135
Lazy Daisy Cake- - - - - 136
Oatmeal Cake - - - - - - - 136
Pineapple Cake - - - - - 137
Pineapple Pecan Cake - - 137
Orange Pineapple Supreme Cake - - - - - - - - - - 138
Rhubarb Cake - - - - - - - 138
Rhubarb Cake - - - - - - - 138
Zucchini Cake- - - - - - 139
Smooth and Creamy Frosting - - - - - - - - 139
Susie Q Filling for Twinkie Cupcakes - - - 140
Quick and Easy Chocolate Icing- - - - - - - - - 140

Candies

Buckeyes - - - - - - - - - - - 140
Butterscotch Crunch Candy- - 141
Cherry Chocolate Candy - - - 141
Date Loaf Candy- - - - - - - 141
Easy Divinity- - - - - - - - 142
Fudge- - - - - - - - - - - - - 142
Holiday Fudge- - - - - - 142
Peanut Brittle Candy - - 143
Peanut Brittle - - - - - - 143
Microwave Peanut Brittle- - - - - - - - 144
Rich Chocolate Candy - - 144

CAKES

APPLE PIE CAKE

9-15-87

No apples came to top
tastes good though

Joyce Stensaas

8 apples

6 c. sliced Jonathan apples	1/4 tsp. nutmeg
1/3 c. sugar	1/4 c. flour
1 tsp. cinnamon	

TOPPING:

1/2 c. oleo	1 tsp. vanilla
1/2 c. sugar	1 egg
3/4 c. flour	Milk
1/4 tsp. baking powder	

Mix first 5 ingredients; put in 9 x 13 inch pan.

Mix topping:
Add sugar, flour, baking powder to melted oleo. Beat egg with 1/4 cup milk. Add to flour mixture. Add enough more milk to make a thin pourable batter. Drizzle batter over apples. Bake at 350° for 45 minutes.

AUTUMN SURPRISE CAKE

Cindy Thompson

4 c. diced unpeeled apples	1 c. flaked coconut
2 c. sugar	2 eggs
3 c. flour	2 tsp. baking soda
1 c. oil	1 tsp. salt
2 tsp. vanilla	

FROSTING:

1/2 c. brown sugar, packed	1 1/2 T. butter or margarine
1/4 c. milk	

Combine apples and sugar, let set until juice comes. Combine other ingredients, then mix well with apples. Bake in a greased and floured 9 x 13 inch pan at 350° for 40 to 45 minutes. Frost with brown sugar frosting while hot and sprinkle with chopped nuts, if desired.

Bring frosting to a boil and cook over low heat until thick (3 to 5 minutes).

CARROT CAKE

4-20-89
very good
grate, don't shred carrots
too much soda - tastes like it
next time ½t salt, 1 tsp soda

Elaine Webb (P)
Louise Young

2 c. sugar
4 eggs
1 1/2 c. oil
2 c. flour
2 tsp. cinnamon
2 tsp. baking powder
1 tsp. salt
2 tsp. baking soda
3 c. grated carrots (about 1 1/2 lbs.)
1 c. nuts

Cream sugar and eggs. Add oil. Add dry ingredients and beat until smooth. Fold in carrots and nuts. Bake at 350° for 35 to 45 minutes. Frost with cream cheese icing:

1 9oz package cream cheese, 1 teaspoon vanilla, 1 stick butter or oleo, and 1 box powdered sugar, 1/4 cup chopped nuts to garnish. (Half of the frosting mix will frost a flat cake.)

CHEESE CAKE

Kathy Stensaas

CRUST:
15 full sheets graham crackers, crushed
1 T. powdered sugar
1 stick oleo, melted

Mix together. Save 1 cup for topping. Pat rest in 9 x 13 inch pan.

1 pkg. (3 oz.) lemon Jell-O
1 c. boiling water

Thicken slightly.

Mix:
1/2 c. sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese
1 lg. can Pet or Carnation milk, chilled for 8 hours

Whip milk. Add Jell-O mix and cheese mix to milk. Pour over crust. Chill overnight.

Behold the turtle; he makes progress only when he sticks his neck out.

CHERRY-CHEESE CAKE

Cindy Buer

CRUST:

1 pkg. graham crackers or vanilla wafers, crushed	1/2 c. sugar
	1 stick oleo, softened

FILLING:

1/2 c. sugar	1/2 tsp. vanilla
1 (8 oz.) cream cheese (soft)	1 can cherry pie filling
1 (9 oz.) Cool Whip	

Mix crust and press into 9 x 13 inch pan. Mix filling ingredients except pie filling and spread on crust. Refrigerate until set. Spread pie filling over top of cream cheese mixture. Refrigerate.

MINIATURE CHEESE CAKES

LeaAnn Mohr

1 1/2 pkg. (8 oz. size) cream cheese	2 eggs
	3/4 tsp. vanilla extract
1/2 c. sugar	

TOPPING:

1 c. sour cream	1/2 tsp. vanilla extract
1/4 c. sugar	Strawberry or pineapple preserves

Let cream cheese soften in a medium-size bowl; add 1/2 cup sugar and cream together thoroughly. Add eggs, one at a time, beating well after each addition. Add 3/4 teaspoon vanilla, and beat until smooth and creamy. Place paper cups in muffin pans and using two teaspoons, fill each one two-thirds full. Bake in a pre-heated 300° oven 20 to 25 minutes. Cool 10 minutes (cakes will cave in slightly in the center).

MAKE TOPPING:
In a small bowl, thoroughly mix sour cream, sugar and vanilla. Using two teaspoons, put about a half teaspoon of the topping mixture on each cake. Top each with a small amount of preserves.

Return the pans to the oven and bake an additional 10 minutes.

Makes about 3 dozen.

CHOCOLATE CHERRY BUNDT CAKE

Gerry Stensaas Johnson

1 pkg. double layer chocolate cake mix
1/4 c. oil
3/4 c. water
3 eggs
1 c. cherry pie filling
1 tsp. almond extract

TOPPING:
1 c. frozen whipped topping
2 T. maraschino cherry juice
1/2 tsp. unflavored gelatin
Extra cherry pie filling
Sliced almonds

Lightly oil bundt pan; sprinkle with granulated sugar. Mix according to package directions. Add rest of ingredients. Bake at 350°; 50 to 60 minutes. Microwave 10 minutes. Rotate several times, microwave 6 to 8 minutes more. Remove, let stand 5 minutes in pan and cool. Mix topping ingredients together. Spread over cooled cake.

CHOC-SHEET CAKE

Paula Herrman

2 c. sugar
2 c. flour
1 stick oleo
4 T. cocoa
1 c. water
1/2 c. vegetable oil
1/2 c. buttermilk
2 eggs
1 tsp. vanilla
1 tsp. soda

FROSTING:
1 stick oleo
3 T. cocoa
1/4 c. milk
1 lb. powdered sugar
1/2 c. chopped nuts

In bowl mix sugar and flour. Bring to boil oleo, cocoa, water, and oil and pour over flour mixture. Mix well. Add buttermilk or 1/2 cup milk with 1 teaspoon vinegar, eggs, vanilla, and soda. Bake in greased cookie sheet 350°, 20 to 25 minutes.

Frost warm cake with 1 stick oleo, 3 tablespoons cocoa, 1/4 cup milk, 1/2 teaspoon vanilla. Bring to boil and add powdered sugar and nuts.

I have a great need for Christ; I have a great Christ for my need.

CHOCOLATE OATMEAL CAKE

Louise Young

1 c. rolled oats
1 1/2 c. boiled water
1 1/2 c. sugar
1/2 c. shortening
2 eggs
1 c. sifted flour
1/2 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
Icing

Mix rolled oats and boiling water together and let cool. Cream shortening, sugar, eggs. Add oatmeal mixture along with flour, cocoa, baking soda, salt, and vanilla. Beat until smooth. Bake in 9 x 13 inch pan (greased) in 350° oven for 35 minutes.

Frost with 1 cup powdered sugar, 2 cups coconut, 2 tablespoons butter, and 1/2 cup milk. Mix well and boil until thick, about 6 minutes.

HOT FUDGE PUDDING CAKE

Pat Jensen

1 c. sifted flour
2 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
2 T. cocoa
1/2 c. milk
2 T. melted shortening
1 c. chopped nuts (optional)
1 c. brown sugar
4 T. cocoa
1 3/4 c. hot water

Sift together into a bowl the first five ingredients. Stir in milk and shortening. Blend in nuts. Spread in 9 inch pan. Sprinkle brown sugar and cocoa. Pour over entire batter the hot water. Temperature: 350°, 45 minutes.

Cake mixture rises to top and chocolate sauce settles to bottom. May be served with whipped cream.

OLD FASHIONED CHOCOLATE SHEET CAKE

Sue Buer

Mix well:
2 c. sugar
1 tsp. salt
2 c. flour

Put in pan and bring to a boil:
1 stick oleo
1/2 c. Crisco
1 c. water
2 T. cocoa

Pour this hot mixture into the flour and sugar mixture.

Add the following:
1/2 c. buttermilk (soda)
1 tsp. vanilla
1 tsp. cinnamon
2 eggs
1 tsp. soda, dissolved in the buttermilk

Pour in sheet cake pan (17 x 11 x 1 inch). Bake 20 minutes in 400° oven.

Frost while hot with following:

Melt:
1 stick oleo
4 T. cocoa

Then add and mix well:
1 lb. powdered sugar
6 T. milk
1 tsp. vanilla
1/2 c. nuts (optional)

DELICIOUS COFFEE CAKE

Linda K Hammer

1 c. shortening
1 c. sugar
2 eggs
3 c. flour
3 tsp. baking powder
1 tsp. salt
1 c. milk
1 tsp. vanilla

Cream shortening and sugar. Add eggs and vanilla. Add flour, salt, and baking powder alternately with milk.

FILLING:
1 c. brown sugar
1/4 c. oleo, melted
5 T. flour
1 T. cinnamon
1 c. nuts

Pour 1/2 batter in pan, then add filling and cover with batter. Bake 25 to 30 minutes, 400°.

COFFEE CAKE

Paula Herrman

2 c. flour	1 c.milk
1 c. sugar	2 eggs
4 tsp. baking powder	1/2 c. cooking oil
1 tsp. salt	

STREUSEL TOPPING:

2/3 c. Bisquick baking mix	1 tsp. cinnamon
2/3 c. brown sugar	4 T. oleo

Sift together flour, sugar, baking powder, and salt. Blend in milk, eggs, and oil.

FOR TOPPING:
Mix Bisquick, brown sugar, and cinnamon. Cut in oleo until crumbly.

Pour batter in a 9 x 13 inch pan and sprinkle the Streusel Topping over batter. Bake 35 to 40 minutes in a 350° oven. Frost with thin icing.

COFFEE CAKE

Lisa Jacobson

1/2 c. shortening	1 1/2 c. flour
1 c. sugar	1 tsp. soda
2 eggs	1 tsp. cinnamon
3 c. chopped raw apples (add last)	1/4 tsp. nutmeg
	1/2 tsp. salt

Mix first three ingredients, then add dry ingredients. Add raw apples. Pour into greased 9 x 12 inch pan.

Bake at 350° for 35 to 40 minutes. Can be frosted or nuts added.

Those who bring sunshine to the lives of others cannot keep it from themselves.

COFFEE CAKE

Robyn Stensaas

1/2 c. oleo
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla

TOPPING:
1/3 c. brown sugar
1/4 c. sugar
1 tsp. cinnamon
1/2 c. chopped nuts

Pour half of batter into greased 9 x 9 inch pan. Top with half of the topping. Repeat. Bake at 325° for 35 minutes. **DO NOT OVERBAKE.** 1 1/2 recipes makes 9 x 13 inch pan.

CHERRY COFFEE CAKE

Kathy Stensaas

Beat together:
1 c. sugar
1 c. oleo
4 eggs
1 tsp. vanilla

Gradually add:
2 1/2 c. flour
1 1/2 tsp. baking powder
Pinch of salt

Spread all but 1 1/2 cups batter on cookie sheet. Spread 1 can cherry pie filling over dough. Drop remaining dough by spoonfuls on top. Bake at 350° for 40 minutes. Frost with thin powdered sugar and water frosting while hot.

COFFEE CAKE

Louise Young

CAKE:
1 (8 oz.) cream cheese
1 1/2 c. sugar
3/4 c. oleo
3 eggs
3/4 tsp. vanilla
2 1/2 c. flour
1 1/2 tsp. baking powder
3/4 tsp. soda
1/4 tsp. salt
3/4 c. milk

STREUSEL TOPPING:
1/2 c. packed brown sugar
1/2 c. flour
1/4 c. oleo
1/4 c. chopped nuts
1 c. chocolate chip pieces

Continued Next Page

COFFEE CAKE (Continued)

STREUSEL:
Combine brown sugar, 1/2 cup flour, 1/4 cup oleo. Stir in chips and nuts. Set aside.

CAKE:
Mix first 5 ingredients. Sift dry ingredients and add to cream cheese mixture. Pour in well-greased 9 x 13 inch pan. Put streusel on top. Bake for 1 hour at 350° or until cake tests done.

OVERNIGHT COFFEE CAKE

Gladys Carlgren
Sonja Stafford

2 c. sifted flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon

2/3 c. margarine
1 c. sugar
2 eggs
1 c. buttermilk

Sift dry ingredients. Cream margarine and sugar until light. Add eggs one at a time. Add dry ingredients and buttermilk. Spread in a greased 9 x 13 inch pan.

Make topping as follows:
1/2 cup brown sugar, 1/2 cup chopped nuts, 1/2 teaspoon cinnamon and 1/4 teaspoon nutmeg. Spread on batter and refrigerate overnight.

Bake at 350° for 45 minutes. Serve warm.

BEV'S BANANA CAKE

Kathryn Gile

3 very ripe bananas
3 eggs
1 1/2 c. sugar
1/2 c. sour cream
1 tsp. soda
1 tsp. vanilla
1/2 tsp. salt
2 c. flour

In mixing bowl mash bananas, add eggs and sugar. Beat until well-mixed. Add sour cream. Add dry ingredients. Mix well. Pour in greased and floured pan (angel food pan or bundt pan may be used). Bake 350° 30 minutes or until done (toothpick inserted in cake comes out clean).

BANANA CAKE

Samantha Stensaas

1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. or more mashed bananas
4 T. sour milk
2 c. flour
1 tsp. baking soda

Cream shortening and sugar. Add eggs, one at a time. Add bananas and milk. Fold in flour and soda. Bake in greased and floured 9 x 13 inch pan at 375° for almost 30 minutes.

BANANA SPLIT CAKE

Virginia Hawley

1 1/2 c. graham cracker crumbs
1/2 c. oleo (soft)
3 T. sugar
2 c. powdered sugar
2 eggs
1/2 c. softened oleo
3 to 4 bananas
15 1/2 oz. can crushed pineapple, drained
8 oz. carton Cool Whip
Chopped nuts (optional)

Blend crumbs, oleo, and sugar together. Pat into 9 x 13 inch pan. Beat confectioners' sugar, eggs, and oleo well until like cake batter. Spread over crumb mixture. Slice bananas on top of this and then crushed pineapple. Spread Cool Whip on top. Store overnight in refrigerator. Top with nuts.

DOCTOR BIRD CAKE

Carol Herrman

3 c. flour
1 tsp. baking soda
1 tsp. cinnamon
2 c. sugar
1 tsp. salt
1 1/2 c. Wesson oil
3 eggs
1 can (8 oz.) crushed pineapple with juice
2 c. ripe bananas, diced
1/2 c. chopped walnuts
1 1/2 tsp. vanilla

Bake: 350°; 1 hour, 20 minutes.

Sift dry ingredients together. Add oil, vanilla, eggs and pineapple with juice. Mix well and fold in diced bananas and chopped nuts.

Grease and flour bundt pan.

Frost cake with powdered sugar frosting.

EASY WHITE CAKE

Nell Darlington

2 c. sugar
1 c. milk
2 1/2 c. flour
1 tsp. vanilla
2/3 c. butter
4 egg whites
2 tsp. baking powder

Mix all ingredients except egg whites, then add them stiffly beaten. Bake in 350° oven.

HOT MILK CAKE

Elsie Christensen

Beat:
3 eggs and 1 1/2 c. sugar

Add:
1 1/2 c. flour
1 1/2 tsp. baking powder
3/4 c. hot milk with 1 1/2 T. oleo melted in milk
1 tsp. vanilla

Mix all together. Bake 25 to 30 minutes, 375°.

LAZY DAISY CAKE

Mrs E A (Inga) Carlgren*

2 eggs
1 c. sugar
1 tsp. vanilla
1 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. scalded milk
1 T. shortening

Beat eggs until thick; add sugar gradually, beating constantly; add vanilla. Sift together the dry ingredients and add to first mixture, mixing well. Scald milk with shortening and add all at once to the mixture. (Batter is thin so do not add more flour.) Pour into a greased 8 x 8 inch pan. Bake at 350°. Spread immediately with the following mixture:

BROILED FROSTING:
Mix together 4 tablespoons melted butter, 6 tablespoons brown sugar, 2 tablespoons cream or top milk, and 1/4 cup shredded coconut. Spread on top of hot cake. Place very low under the broiler at 275°. Broil until frosting bubbles all over the surface and becomes brown. Be careful it does not burn.

OATMEAL CAKE

11-20-88 great, terrific!

Elsie Christensen

1 c. oatmeal
1 1/4 c. boiling water
1 stick oleo

Let stand for 20 minutes.

Add and mix:
1 c. sugar
1 c. brown sugar
2 eggs

Then add 1 teaspoon soda, 1/4 teaspoon nutmeg, 1 teaspoon cinnamon, 1 1/2 cups flour; mix. Don't beat. Bake 35 minutes 350°.

FROSTING:
6 tablespoons oleo, 1/4 cup canned milk, 1/2 cup sugar, 1 cup coconut, nuts; melt. Spread over hot cake and put under broiler 2 to 3 minutes. Watch closely. Burns easily.

Kind words don't wear out the tongue.

PINEAPPLE CAKE

Lisa Jacobson

2 c. flour
2 tsp. soda
2 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. chopped nuts (optional)
1 (16 oz.) crushed pineapple, do not drain
1/2 c. oil
1/2 tsp. salt

Combine all ingredients. Bake in 9 x 13 inch pan at 350° for 40 to 45 minutes. Cool, then spread on topping.

TOPPING:
1 (8 oz.) cream cheese
1/2 stick softened oleo
1 tsp. vanilla
1 1/2 c. powdered sugar

PINEAPPLE PECAN CAKE

8-4-98
Good

Kathleen Carlgren Pierson

2 eggs
2 c. sugar
2 T. salad oil
2 c. flour
2 tsp. baking soda
1 tsp. salt
2 1/4 c. crushed pineapple (including juice) (can blender slices)
1 tsp. vanilla
1/4 c. chopped pecans

Cream eggs, sugar and oil. Sift together flour, soda, and salt. Alternate addition of pineapple and flour to creamed sugar mixture, beating well after each addition. Add vanilla and pecans and beat well. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 30 to 35 minutes.

FROSTING:
really good
1 (8 oz.) pkg. cream cheese, softened
1 stick oleo, softened
1 tsp. vanilla
1 3/4 to 2 c. powdered sugar
Chopped pecans

Blend together cheese and oleo. Add vanilla and sugar. Beat until smooth. Sprinkle top with nuts.

Kindness is like a garden of blessing, and love endures forever.
Ecclesiastes 40:17

8-14-97
pretty good, very easy

MOM'S ORANGE PINEAPPLE SUPREME CAKE

Elaine Webb (P)

1 box yellow cake mix
[illegible] c. oil
3 eggs
11 oz. mandarin oranges with juice or crushed pineapple

ICING:
1 box instant vanilla pudding
1 (9 oz.) can crushed pineapple with juice
1 lg. container Cool Whip

Mix cake mix, (do not add butter or water called for on box), oil, eggs, and oranges. Pour into 3 greased and floured 8 inch pans. Bake at 350° for 30 minutes. Mix all frosting ingredients and ice when cool.

5-21-08

RHUBARB CAKE

Lisa Brewer

1 1/2 c. rhubarb, cut fine
1 1/2 c. brown sugar, packed
1/2 c. shortening
1 egg
1/2 tsp. salt
1 c. buttermilk
1 tsp. soda
1 tsp. vanilla
2 c. flour
1/4 c. sugar
1 tsp. cinnamon

Combine all ingredients but the 1/4 cup sugar and the cinnamon. Put in a glass 9 x 13 inch pan. Combine sugar and cinnamon and sprinkle on top of batter. Bake at 350° for 30 minutes.

RHUBARB CAKE

Louise Young

1/2 c. rhubarb, cut fine
1/2 c. sugar
2 c. flour
1 1/2 c. sugar
1/2 c. vegetable oil
1 egg
1 c. sour milk
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla

6 T. oleo
1 c. coconut
1 c. chopped nuts
2/3 c. brown sugar
1/4 c. milk

Continued Next Page

RHUBARB CAKE (Continued)

Combine rhubarb with 1/2 cup sugar and set aside. Mix flour, sugar, oil, egg, sour milk, soda, cinnamon and vanilla. Add the rhubarb and sugar mixture. Stir until well-blended. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 1 hour or until done. Combine the last 5 ingredients and cook three minutes. Pour over cake while warm.

ZUCCHINI CAKE

Sue Buer

2 c. sugar	1 c. salad oil
3 eggs	2 c. grated zucchini
1 tsp. vanilla	1 tsp. salt
2 c. flour	2 tsp. baking soda
1/4 tsp. baking powder	3/4 c. oatmeal

Combine sugar, oil, eggs, flour, zucchini; mix well. Add salt, baking soda, baking powder, and oatmeal. Mix well. Pour batter into greased jellyroll pan. Bake 15 to 20 minutes at 350°.

FROSTING:
1/2 cup oleo, 1 (3 ounce) package softened cream cheese, 3 teaspoons vanilla, 2 1/2 cups powdered sugar.

SMOOTH AND CREAMY FROSTING

Tarra Carlgren

1 pkg. (4 serving size) instant pudding	1 c. cold milk
1/4 c. confectioners' sugar	3 1/2 c. or 1 (8 oz.) container Cool Whip

Combine pudding mix, sugar and milk in small bowl. Beat slowly with rotary beater or low speed of mixer, until blended, about 1 minute. Fold in whipped topping. Spread on cake at once. Store in refrigerator. Makes enough for 2 (9 inch) layers; 4 cups.

It matters not how long you live, but how well.

"SUSIE Q" FILLING FOR TWINKIE CUPCAKES

Opal Thompson

4 T. flour	1 c. sugar
2 c. milk	1 c. Crisco
1 tsp. vanilla	

Cook the flour and milk until thickened. Add the vanilla.

Let cool.

Beat the sugar and Crisco till fluffy. Fold into the sugar mixture.

QUICK AND EASY CHOCOLATE ICING

Pat Herrman

1 c. sugar	1/4 c. milk
1/4 c. margarine	1 tsp. vanilla
1/4 c. cocoa	2 handfuls marshmallows

Boil sugar, oleo, cocoa, and milk for 2 minutes. Remove from heat. Add vanilla and marshmallows and stir till thickened.

Will generously frost a cake.

CANDIES

BUCKEYES

Matt Webb

1 box confectioners' sugar	1 1/2 c. peanut butter
1 stick oleo, softened	1 tsp. vanilla
1 c. chocolate chips	1/3 bar of paraffin

Mix sugar, butter, peanut butter, and vanilla. Shape into balls. Melt paraffin and chocolate chips over a double boiler or in microwave. Use toothpicks to dip balls into chocolate mixture. Cool on waxed paper.

It is always springtime in the heart that loves God.

BUTTERSCOTCH CRUNCH CANDY

Jan Melhus

3/4 c. pecan pieces	3/4 c. packed brown sugar
1/4 lb. butter	1 pkg. butterscotch chips

Butter a 9 x 9 inch pan. Cover the bottom with pecan pieces. In a saucepan, boil butter and brown sugar for 7 minutes, stirring constantly. Be sure it does not scorch. Pour over nuts. Sprinkle butterscotch chips over top. Cover with lid 2 minutes. Spread chips out evenly. Cool and break into chunks.

CHERRY CHOCOLATE CANDY

Gladys Carlgren

2 c. sugar	1 tsp. vanilla
2/3 c. evaporated milk	Dash of salt
12 lg. marshmallows	1 (12 oz.) pkg. chocolate chips
1/2 c. margarine	3/4 c. peanut butter
1 (6 oz.) pkg. of cherry chips	1 lg. pkg. salted peanuts

Combine sugar, milk, salt, marshmallows and margarine in saucepan over medium heat. Boil 5 minutes and remove from heat. Add cherry chips and vanilla. Pour into 9 x 13 inch buttered pan.

Melt chocolate chips in double boiler and add crushed or chopped peanuts. Spread over cherry mixture and chill.

DATE LOAF CANDY

Mrs Harry Ringer*

3 c. sugar	1 c. rich milk
1/4 tsp. cream of tartar	1 box dates
1/2 c. chopped nuts	

Mix sugar, cream of tartar, and milk. Let boil for 5 minutes. Add stoned dates and boil until it forms a soft ball in cold water. Add nuts and vanilla and stir until stiff. Make into rolls and wrap in damp cloth until cold. This makes a roll 12 or 14 inches long and 2 inches thick.

A happy marriage is the union of two good forgivers.

EASY DIVINITY

Nell Darlington

3 c. sugar
3/4 c. water
1 pkg. Knox gelatin
3/4 c. light corn syrup
2 egg whites
1 c. nuts

Boil sugar, corn syrup, and water until syrup makes a soft ball; pour half into egg white mixture. Beat egg whites until they fluff, then add gelatin slowly beating until mixture holds a definite peak. Put 2nd half of syrup back on stove - cook until it cracks in cold water. Pour it into egg white mixture, beating all of the time. Stir in nuts and drop on waxed paper by spoonfuls.

GRANDMA LUCY'S FUDGE

Blake Brewer

4 1/2 c. sugar
A pinch of salt
1 T. butter
1 can evaporated milk
12 oz. semi-sweet chocolate chips
12 oz. milk chocolate
1 pt. Marshmallow Creme
2 c. chopped English walnuts

Boil first 4 ingredients for 6 minutes (burns easily). Put chocolates, Marshmallow Creme, and walnuts in a large bowl. Pour boiling syrup over. Beat until chocolate is all melted. Pour into a buttered pan. Let stand a few hours before cutting. Store in a tin pan in refrigerator until hardened, then can be left out.

HOLIDAY FUDGE

Cindy Thompson

2 (8 oz.) Hershey bars (plain)
1 (12 oz.) pkg. chocolate chips
1 (7 oz.) jar Marshmallow Creme
1 tsp. vanilla
1/4 c. butter or margarine
1 tsp. salt
1 c. chopped nuts
4 1/2 c. sugar
1 (13 oz.) can evaporated milk

In large bowl break up candy bars, add chips, and Marshmallow Creme. Boil sugar, milk, and butter 5 minutes after it comes to a rolling boil, stirring frequently. Pour over chocolate

Continued Next Page

HOLIDAY FUDGE (Continued)

mixture. Add vanilla and salt, then mix with electric mixer until smooth. Stir in nuts. Pour into 2 buttered 9 x 13 inch pans. Refrigerate. This will freeze.

PEANUT BRITTLE CANDY

Ann Dickerhoof

- 2 c. sugar
- 1 c. light syrup
- 1/2 c. water
- 2 c. raw peanuts
- 1 tsp. soda

Boil sugar, syrup and water until it spins a long thread. Add peanuts, stir slowly until syrup is a light golden color, about 8 to 10 minutes. Remove from stove, add soda, stir briskly and pour on a heavily buttered cookie sheet pan.

PEANUT BRITTLE

Dave Brewer

- 1 c. sugar
- 1/2 c. light corn syrup
- 1/2 c. water
- 3/4 c. raw peanuts
- 1/2 tsp. vanilla
- 1 tsp. soda
- 1 tsp. oleo

Cook sugar, syrup, and water to soft ball stage. Add raw peanuts and stir constantly. Cook until syrup is light brown and meets hard crack test (296°). Remove from heat and add soda, vanilla, and oleo. Pour onto greased cookie sheet and let cool. Break.

MICROWAVE PEANUT BRITTLE

Cynthia Larson

1 c. sugar
1/2 c. light corn syrup
Dash of salt
1 to 1 1/2 c. shelled raw peanuts
1 T. margarine or butter
1 1/2 tsp. baking soda
1 tsp. vanilla

Grease baking sheet heavily. Combine sugar, corn syrup and salt in 3 quart casserole. Stir in peanuts. Microwave at High (100%) until light brown, 8 to 10 minutes, stirring once or twice. Stir in remaining ingredients until light and foamy. Quickly spread on greased baking sheet. Let cool thoroughly and break apart.

RICH CHOCOLATE CANDY

Louise Young

1 lb. oleo
1 lb. Velveeta cheese
1 c. cocoa
4 lbs. powdered sugar
2 tsp. vanilla
Chopped nuts

Melt oleo and cheese together. Add powdered sugar, cocoa and vanilla. Mix well; then add nuts. Makes 2 (9 x 13 inch) pans.

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COOKIES

Almond Bark Cookies- - - - - 145
Hopscotch- - - - - - - - - - - 145
Quick Peanut Butter Cookies- 145
Chocolate Coated Cookies - - 146
Cherry Cheese Bars - - - - - 146
Dutch Babies - - - - - - - - 147
Eagle Brand Bars - - - - - - 147
Lemon Bars - - - - - - - - - 147
Quick Bars - - - - - - - - - 148
Salted Peanut Chews- - - - - 148
Seven Layer Cooky Bars - - - 149
Batter Up Brownies - - - - - 149
Brownies - - - - - - - - - - 149
Brownies - - - - - - - - - - 150
Cream Cheese Brownies- - - - 150
Joel's Favorite Brownies - - 150
Phyllis' Brownies- - - - - - 151
Quickie Brownies - - - - - - 151
Super Brownies - - - - - - - 151
Banana Cookies - - - - - - - 152
Brown Sugar Drops- - - - - - 152
Buffalo Cookies- - - - - - - 153
Candy Kiss Cookies - - - - - 153
Cheese Cake Cookies- - - - - 153
Chewy Chocolate Cookies- - - 154
Cherry Chip Chocolate Chip Cookies- - - - - - - - - - 154
Chocolate Chip Cookies - - - 154
Dietetic Chocolate Chip Cookies- - - - - - - - - - 155
Pudding Chocolate Chip Cookies- - - - - - - - - - 155
Soft Chocolate Chip Cookies- 156
Crunchy Cookies- - - - - - - 156
Chocolate Drop Cookies - - - 157
Chocolate Nut Cookies- - - - 157
Danish Apple Bars- - - - - - 158
Date Cookies - - - - - - - - 158
Filled Cookies - - - - - - - 159
Forgotten Cookies- - - - - - 159
Filled Cookies - - - - - - - 160
Grand-Kid Cookies- - - - - - 160
Grape Nut Cookies- - - - 161
Gingersnaps- - - - - - - - 161
Icebox Cookies - - - - - - 161
Lace Cooky Baskets - - - 162
Lemon Snap Cookies - - - 162
Meringue Cookies - - - - 162
Mini Pecan Tarts - - - - 163
Minnie's Crispy Cookies- 163
Molasses Cooky Cutouts - 164
Oatmeal Crisp Cookies- - 165
Oatmeal Cookies- - - - - 165
Oatmeal Cookies- - - - - 166
Oatmeal Cookies- - - - - 166
Oatmeal Cookies- - - - - 166
Peanut Butter Fingers- - 167
Peanut Butter Fingers- - 167
Pecan Bars - - - - - - - 168
Potato Chip Cookies- - - 168
Pumpkin Pie Squares- - - 168
Quick and Easy Cookies - 169
Ada's Sugar Cookies- - - 169
Amish Sugar Cookies- - - 170
Snickerdoodles - - - - - 170
Favorite Sugar Cookies - 170
Krischekies- - - - - - - 171
Soft Cut-out Sugar Cookies- - - - - - - - 171
Spritz - - - - - - - - - 172
Sugar Cookies- - - - - - 172
Sugar Cookies- - - - - - 172
Sugar Cookies- - - - - - 173
Virgie's Powderpuffs - - 173
White Cookies- - - - - - 174
Tea Cakes- - - - - - - - 174
Tea Cakes- - - - - - - - 174
Tea Time Tassies - - - - 175
Thumbprint Christmas Cookies- - - - - - - - 175
Watergate Cookies- - - - 176

COOKIES

ALMOND BARK COOKIES (No Bake)

Margaret Graham

24 oz. almond bark	5 c. Rice Krispies
5 T. peanut butter	1 1/2 c. dry roasted peanuts

Melt almond bark and peanut butter together. Add Rice Krispies and peanuts. Drop by teaspoon on waxed paper.

HOPSCOTCH (No Bake)

Loretta Hammer

1 sm. can Chinese chow mein noodles	1/2 c. peanut butter
1 pkg. butterscotch chips	2 c. miniature marshmallows

Melt butterscotch chips together with peanut butter. Pour over noodles and marshmallows which have been tossed together. Drop by teaspoonful on dry cookie sheet. Place in refrigerator and set overnight. Spray **PAM** on cookie sheet for easy removal.

QUICK PEANUT BUTTER COOKIES (No Bake)

Evalyn Jensen

1/2 c. white corn syrup	3/4 c. peanut butter
1/2 c. sugar	2 c. Special K cereal
Dash of salt	

Boil syrup, sugar, and salt 2 minutes after it starts to bubble. Take off stove and mix in peanut butter and cereal. Drop by teaspoonfuls on waxed paper.

Homemade cookies, nice and neat, what could be a better treat?

CHOCOLATE COATED COOKIES (No Bake)

Margaret Graham

1 stick oleo	6 oz. semi-sweet chocolate chips
16 oz. jar peanut butter	6 oz. pkg. chocolate chips
1 lb. powdered sugar	1/3 bar paraffin
3 1/2 c. Rice Krispies	

Cream oleo, peanut butter and powdered sugar together. Add Rice Krispies. Roll in small balls. Melt both kinds of chocolate chips and paraffin together. Roll balls in chocolate mixture and place on waxed paper.

CHERRY CHEESE BARS

Tarra Carlgren

CRUST:

1 c. walnuts, divided	1/2 c. margarine
1 1/4 c. unsifted flour	1/2 c. flake coconut
1/2 c. firmly packed brown sugar	

FILLING:

1 (8 oz.) pkg. (soft) cream cheese	1 tsp. vanilla
1/3 c. sugar	1 (21 oz.) can cherry pie filling
1 egg	

Pre-heat oven to 350°. Grease bottom of 13 x 9 x 2 inch pan. Chop 1/2 cup walnuts for topping. Set aside. Chop remaining 1/2 cup walnuts finely. Set aside.

For crust, combine flour and brown sugar. Cut in margarine until fine crumbs form. Add 1/2 cup finely chopped nuts and coconut. Mix well. Remove 1/2 cup, set aside. Press remaining crumbs in bottom of greased pan. Bake at 350° for 12 to 15 minutes, until edges are lightly browned.

For filling, beat cream cheese, sugar, egg, and vanilla until smooth. Spread over hot baked crust. Return to oven. Bake 10 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Cut into 24 bars.

DUTCH BABIES

Tarra Carlgren

1/3 c. butter/margarine	1 c. milk
4 eggs	1 c. flour

Put butter in a 3 to 4 quart pan, set into a pre-heated (425°) oven. Put eggs in blender at high speed for 1 minute. Gradually pour in milk; slowly add flour and a dash of salt. Continue whirling for 30 seconds. Pour batter into pan with melted butter. Bake for 20 to 25 minutes till puffy and brown.

EAGLE BRAND BARS

Opal Thompson

EAGLE BRAND EQUIVALENT:
Heat to dissolve:

1 c. water	1 c. sugar
1 c. dried milk	4 T. oleo

Makes equivalent of 1 can Eagle Brand.

BAR RECIPE:

3 T. melted oleo	1 c. chocolate bits
1 Jiffy white cake mix	1 c. nuts, chopped
1 1/2 c. miniature marshmallows	1 can Eagle Brand milk or "equivalent"
1 c. coconut	

Mix all ingredients together. Bake at 350° for 30 minutes. When cool then cut into bars.

LEMON BARS

Jane Ann Carlgren

3/4 c. margarine	3 eggs
1/2 c. powdered sugar	3 T. flour
1 1/2 c. flour	1/3 c. ReaLemon juice
1 1/2 c. sugar	

Mix and press margarine, sugar and flour in 9 x 13 inch glass dish. Bake at 350° 20 minutes. Mix sugar, eggs, flour and ReaLemon juice, pour over hot crust. Bake 20 minutes at 350°. Sprinkle with powdered sugar.

QUICK BARS

Evalyn Jensen

- used vanilla mix

1 box yellow cake mix
1 egg, beaten
1 stick oleo, softened

Mix these and press in 9 x 13 inch cake pan.

4 oz. Philadelphia cream cheese
1 egg
2 c. powdered sugar

Mix together and spread over cake mix.

Bake 350° 30 to 40 minutes.

SALTED PEANUT CHEWS (Cookie bar)

Mrs Gerold (Vickie) Hall

BASE:
1 pkg. Pillsbury Plus yellow cake mix
1/3 c. margarine **or** butter, softened
1 egg
3 c. miniature marshmallows

TOPPING:
2/3 c. corn syrup
1/4 c. margarine **or** butter
2 tsp. vanilla
12 oz. pkg. peanut butter chips
2 c. Rice Krispies cereal
2 c. salted peanuts

Heat oven to 350°. In large bowl, combine all base ingredients except marshmallows. Mix at low speed until crumbly. Press in bottom of ungreased 9 x 13 inch pan. Bake at 350° for 12 to 18 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven 1 to 2 minutes or until marshmallows just begin to puff. Let cool while preparing topping.

In large saucepan, heat corn syrup, margarine, vanilla and chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts.

Immediately spoon warm topping over marshmallows; spread to cover. Chill; cut into bars. Store covered. Makes 36 bars. Reminds you of a candy bar.

7-LAYER COOKIE BAR

Vivian Carlgren

- 1/2 c. butter or oleo
- 1 c. coconut
- 6 oz. pkg. butterscotch chips
- 1 (15 oz.) can Eagle Brand condensed milk
- 1 1/2 c. graham cracker crumbs
- 6 oz. chocolate chips
- 1/2 to 1 c. chopped nuts

Melt butter in 9 x 13 inch cake pan. Mix with graham cracker crumbs and press down. Sprinkle coconut on top of crumbs, next sprinkle chocolate chips, next layer butterscotch chips, then top with nuts. Finally pour condensed milk over top. Bake at 350° for 30 minutes. Cut into bars while slightly warm.

BATTER-UP BROWNIES

Samantha Stensaas

- 1 c. flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 c. shortening
- 1 1/2 c. sugar
- 3 eggs
- 1/2 c. peanut butter
- 1 tsp. vanilla
- 1 c. chopped peanuts
- 1 pkg. (6 oz.) chocolate chips

Combine flour, baking powder, and salt. Melt shortening. Cool slightly. Add sugar, eggs and peanut butter. Cream well. Add flour mixture. Stir in vanilla, peanuts and chocolate chips. Bake at 350° in greased 9 x 13 inch pan for 25 to 30 minutes.

BROWNIES

Iola Larson

Melt 1/2 cup butter, pour over 8 tablespoons cocoa. Add 4 beaten eggs, 1 cup flour, 2 cups sugar, 1/2 teaspoon baking powder, 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 1/2 cup chopped nuts.

Pour into greased pan, spread fairly thin. Bake 20 minutes at 350°. Sprinkle powdered sugar over top when cool.

Every believer is God's miracle.

BROWNIES (Large Batch)

Bobbie Killen

1 c. flour	1/2 c. cocoa
1 tsp. salt	1/2 c. plus 1 T. oleo
2 c. sugar	4 eggs, well-beaten
1 tsp. vanilla	1/2 c. chopped nuts

Cream shortening and sugar; add eggs, blend well. Sift dry ingredients and add to mixture. Add vanilla and nuts; spread into 9 x 13 inch pan (greased). Bake 325° 30 to 40 minutes.

CREAM CHEESE BROWNIES

Tarra Carlgren

1 pkg. German chocolate cake	1/2 c. sugar
1 (8 oz.) pkg. cream cheese	1/2 c. milk chocolate chips
1 egg	Nuts

Heat oven to 350°. Grease and flour 9 x 13 inch cake pan. Prepare cake mix as directed on package. Pour batter into pan. Mix remaining ingredients. Drop by tablespoons onto batter. Cut through batter with a knife for a marble effect. Sprinkle with nuts and chocolate chips if desired. Bake until cake springs back when lightly touched, 20 to 25 minutes.

JOEL'S FAVORITE BROWNIES

Pam Hammer

1/2 c. vegetable oil	1/3 c. cocoa
3/4 c. sugar	1/4 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
2 eggs	1/2 c. nuts (optional)
1/2 to 2/3 c. flour	

Blend: oil, sugar, and vanilla.

Add: eggs and beat well.

Combine: flour, cocoa, baking powder and salt. Add gradually to egg mixture. Blend well. Add nuts. Pour in 9 inch square pan.

Bake at 350° 20 minutes (till pulls from side of pan).

PHYLLIS CARLGREN'S BROWNIES

Esther Stensaas

Melt 2 sticks oleo and add 4 to 6 tablespoons cocoa to oleo.

Add to above mixture:
(Beat well by hand):
2 c. sugar
4 eggs
1 1/2 c. flour
1 tsp. vanilla
Nuts (optional)

Put into greased 9 x 13 inch pan. Sprinkle powdered sugar on top before baking. Bake in 350° oven for 25 to 30 minutes. Cut into squares while warm.

QUICKIE BROWNIES

Nona Hedstrom

1 chocolate cake mix
1/3 c. water
1/4 c. oil

Mix all together and spread in 13 x 9 x 2 inch pan and bake 30 minutes in 350° oven.

SUPER BROWNIES 12-2-06 dry

Aileen Nelson Carlgren

2 sq. unsweetened chocolate (2 oz.)
1/4 lb. butter or margarine
1 c. sugar (3/4c)
2 eggs, not beaten
1/2 c. unsifted flour
1/2 c. ~~nuts~~ 1/3 c crushed candy cane
1/2 tsp. vanilla

Melt chocolate and butter in saucepan. Add sugar and eggs. Add flour, nuts, and vanilla.

Put in a greased pan (8 x 8 inch). Bake at 325° for 25 to 30 minutes.

One of the great similarities between Christianity and marriage is that, for Christians, they both get better as we get older.
J. A. Rees

BANANA COOKIES

Janet Melhus

2 c. flour	1 egg
1 tsp. baking soda	1/2 tsp. vanilla
1/4 tsp. salt	1/2 tsp. banana extract (optional)
3/4 c. vegetable shortening	1 c. mashed ripe bananas
3/4 c. light brown sugar	Walnuts pieces (optional)

Mix well the flour, baking soda, salt, shortening, brown sugar, egg, vanilla and banana extract. Add the mashed bananas and walnut pieces and blend well. Bake at 350° for approximately 10 minutes. Frost lightly with powdered sugar icing if desired.

BROWN SUGAR DROPS

Susan Melhus

1 c. packed brown sugar	1 3/4 c. flour
1/2 c. shortening	1/2 tsp. baking soda
1/4 c. water	1/2 tsp. salt
1 egg	

LIGHT BROWN GLAZE:

1/4 c. margarine	1 tsp. vanilla
2 c. powdered sugar	1 to 2 T. milk

Mix brown sugar, shortening, water, and egg. Stir in flour, soda, and salt. Cover and refrigerate at least 1 hour. Heat oven to 400°. Drop dough by rounded teaspoonfuls 2 inches apart on ungreased cookie sheet. Bake until almost no indention remains when touched, about 8 to 10 minutes. Remove from sheet immediately, cool. Spread with Light Brown Glaze - heat margarine in saucepan over medium heat until delicate brown. Stir in powdered sugar and vanilla. Stir in milk until smooth. Makes about 3 dozen cookies.

No person is poor who has had a godly mother.

BUFFALO COOKIES

Ann Dickerhoof

- 2 c. oleo
- 2 c. brown sugar
- 2 c. white sugar
- 4 eggs
- 2 tsp. vanilla
- 4 c. flour
- 2 tsp. soda
- 2 tsp. baking powder
- 2 c. oatmeal
- 2 c. Raisin Bran
- 1 (12 oz.) pkg. chocolate chips
- 1 c. pecans
- 1 c. coconut

Cream oleo, sugar, eggs and vanilla. Add flour, soda, baking powder. Fold in oatmeal, Raisin Bran, chocolate chips, pecans and coconut. Drop on greased cookie sheet. Bake in 350° oven 8 to 10 minutes.

CANDY KISS COOKIES

Marcy Buer

- 1/3 c. peanut butter
- 1/2 c. sugar
- 1/2 c. butter
- 1/2 c. brown sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. salt
- 1 tsp. soda
- 1 3/4 c. flour
- 1 pkg. chocolate kisses

Cream first four ingredients. Add egg and vanilla. Sift flour, soda, and salt. Combine with other mixture. Shape into balls and dip in white sugar. Bake at 375° for 9 minutes. Press in candy and return to bake 2 to 3 minutes. Makes 3 dozen.

CHERYL'S CHEESE CAKE COOKIES

Elaine Webb (P)

- 2 pkgs. (8 oz.) cream cheese
- 2 eggs
- 3/4 c. sugar
- 1 tsp. lemon
- 1 tsp. vanilla
- Vanilla wafers
- Thank-You pie filling

Beat ingredients 5 minutes. Put small size paper cups in tassie pans. Place 1 vanilla wafer in each cup, round side down. Fill half way with filling. Bake at 375° for 15 to 20 minutes. Top with desired pie filling. Keep refrigerated.

CHEWY CHOCOLATE COOKIES

Tarra Carlgren

1 1/4 c. butter, softened
2 c. sugar
2 eggs
2 tsp. vanilla
2 c. flour
3/4 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
2 c. peanut butter chips

Cream butter and sugar in a large mixing bowl. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350° for 8 to 9 minutes. Do not overbake (cookies are soft; they will puff during baking, flatten upon cooling). Cool until set, about 1 minute. Remove from cookie sheet and cool. 4 1/2 dozen cookies.

CHERRY CHIP CHOCOLATE CHIP COOKIES

Deb Carlgren

1 pkg. cherry chip cake mix
1/3 c. butter or margarine
1 tsp. vanilla
2 eggs
1 pkg. (6 oz.) semi-sweet chocolate chips
1/2 c. chopped nuts

Heat oven to 350°. Mix about half of the cake mix (dry), then margarine, vanilla, and eggs in a large bowl until smooth. Stir in remaining cake mix, chocolate chips and nuts. Drop dough by teaspoonfuls about 2 inches apart onto greased cookie sheet. Bake 10 to 12 minutes (centers will be soft). Cool 1 minute before removing from cookie sheet. About 5 dozen cookies.

CHOCOLATE CHIP COOKIES

7-28-94
very good

Shanelle Stensaas

1 c. butter (1/2 Crisco)
3/4 c. sugar
3/4 c. brown sugar
1 tsp. vanilla
2 eggs
2 1/~~4~~2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 (12 oz.) pkg. chocolate chips
1 c. nuts

Cream butter and sugars and vanilla together till light. Add

Continued Next Page

CHOCOLATE CHIP COOKIES (Continued)

eggs, beat well. Combine flour, soda, and salt. Sift. Add gradually to mix. With a spoon stir in chips and nuts. Bake at 375° F. For cookies, bake on ungreased baking sheet for 8 to 10 minutes. For bars, bake in greased pan 20 to 30 minutes.

DIETETIC CHOCOLATE CHIP COOKIES

Joyce Stensaas

1/2 c. oleo, softened
2/3 c. brown Sugar Twin
1 egg
1 tsp. vanilla
1 1/3 c. flour
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
3/4 c. skim milk
1/2 c. semi-sweet chocolate chips (I use the mini chips)
1/4 c. nuts (optional)

Combine oleo, Sugar Twin, egg and vanilla in mixing bowl. Blend at high speed. Add remaining ingredients except chips and nuts. Blend 2 minutes at low speed. Dough will be soft. Stir in nuts and chips. Bake on ungreased cookie sheet at 400° until light golden brown.

One cookie equals 1/2 B-vegetable substitute, 1/2 fat substitute.

PUDDING CHOCOLATE CHIP COOKIES

Mindy Stafford

2 1/4 c. of unsifted all-purpose flour
1 tsp. baking soda
1 c. butter or margarine, softened
1/4 c. granulated sugar
3/4 c. firmly packed brown sugar
1 pkg. (4 servings) instant pudding (vanilla or chocolate)
1 tsp. vanilla
2 eggs
1 pkg. chocolate chips (1 c.)

Mix flour with baking soda. Combine butter, the sugars, pudding mix and vanilla in large mixing bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in chips. Drop by rounded teaspoonfuls onto ungreased baking sheets, about 2 inches apart. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen.

SOFT CHOCOLATE CHIP COOKIES

Carol Herrman

- 1 c. margarine (sm. cold tub soft margarine)
- 1 c. brown sugar
- 1/2 c. white sugar
- 2 eggs, well-beaten
- 1 tsp. soda, dissolved in 2 T. hot water
- Dash salt
- 3 c. flour
- 1 tsp. vanilla
- Chocolate chips
- Nuts (optional)

Bake: 350°, 11 or 12 minutes.

Cream butter and sugar until light and fluffy. add eggs, blend well. Add soda water and salt. Blend in flour. Add vanilla, chips, and nuts if desired.

NOTE:
The longer you beat the ingredients as you put them in the better the cookies.

CRUNCHY COOKIES

Gladys Carlgren
(Former member)

- 3 1/2 c. flour
- 1 tsp. cream of tartar
- 1 tsp. soda
- 1 tsp. salt
- 1 c. sugar
- 1 c. brown sugar
- 1 egg
- 1 tsp. vanilla
- 1 T. milk
- 1 c. oleo
- 1 c. oil
- 1 c. each of oatmeal, coconut, and Rice Krispies
- 1/2 c. nuts

Sift together flour, cream of tartar, soda and salt.

Cream together sugars, egg, vanilla, milk, oleo and oil. Add to flour mixture. Then add oatmeal, coconut, Rice Krispies and nuts. Bake at 350° for 10 minutes.

Nature is but a name for an effect whose cause is God.

CHOCOLATE DROP COOKIES

Clara Melhus*

1 c. oil	1 c. buttermilk
1/2 c. sugar	3 1/2 to 4 c. flour
1 1/2 c. dark corn syrup	1 tsp. salt
2 eggs, lightly beaten	2 tsp. soda
4 sq. unsweetened chocolate, melted	

Mix oil, sugar, syrup, melted chocolate and buttermilk. Add the lightly beaten eggs and mix well. Stir in the flour, salt and soda. Bake at 350° for 8 to 10 minutes. Do not underbake. Frost with powdered sugar icing. Sprinkle with sugar decors for a colorful look.

CHOCOLATE NUT COOKIES

Cindy Thompson

1/3 c. butter or margarine	1 1/2 tsp. baking powder
1 c. sugar	2 c. flour
2 eggs	1/4 tsp. soda
1/2 c. cocoa	1/2 c. sour cream
1/2 tsp. salt	1 tsp. vanilla
3/4 c. chopped nuts	

Combine ingredients. Drop by teaspoon on cookie sheet. Bake 10 minutes at 350°. Frost with powdered sugar icing, after cooled.

DANISH APPLE BARS

Naomi Barleen

3 c. flour
1 tsp. salt
1 c. shortening
1 egg yolk, beaten
Milk
1 c. crushed cornflakes
8 lg. apples, pared and sliced (8 c.)
1 c. sugar
1 tsp. cinnamon
1 egg white, beaten until stiff
1 c. sifted powdered sugar
3 T. water
1 tsp. vanilla

Sift together flour and salt. Cut in shortening until crumbly. Add enough milk to egg yolk to make 1/2 cup. Add to flour mixture; mix until moistened. Roll out half of dough. Line 15 1/2 x 10 1/2 inch jellyroll pan with dough. Sprinkle with cornflakes; top with apples. Combine sugar and cinnamon. Sprinkle over apples. Roll out other half dough to fit on top. Cut vents, seal edges. Spread egg white over crust. Bake 375° 1 hour. Make glaze. Spread on bars while warm.

DATE COOKIES

Iola Larson

Cook until thick:
1 lb. dates
1/2 c. water
1/2 c. sugar

1 c. butter or margarine
1 c. white sugar
1 c. brown sugar

Cream together.

Add:
3 eggs, 1/2 teaspoon salt, 1 teaspoon soda, 1 teaspoon vanilla, 4 cups flour.

Add both parts together. Bake on greased cookie sheet 10 minutes 350° oven.

A good neighbor doubles the value of a house.

FILLED COOKIES

Louise Young

1 c. white sugar
1 c. brown sugar
1 c. shortening
3 eggs
1/2 tsp. salt
1/4 tsp. nutmeg
1 tsp. soda
2 tsp. vanilla
1 tsp. baking powder
5 c. flour

FILLING:
1 c. raisins or dates, chopped
3/4 c. sugar
1 T. cornstarch
1 c. water

Add:
1 tsp. vanilla

Cook until thick.

Roll thin - place one layer on cookie sheet, put small teaspoons of filling in each and cover with another layer. Bake in Hot oven.

FORGOTTEN COOKIES

Opal Thompson

2 egg whites
Pinch of salt
1 c. chocolate chips
2/3 c. sugar
2 tsp. vanilla
1 c. chopped pecans or other nutmeats

Pre-heat oven to 350°.

Beat egg whites until very stiff. Add sugar, salt, and vanilla. Fold in the chocolate chips and pecans. Lay foil on a cookie sheet and drop by teaspoonfuls onto the foil. Turn off the oven. Place cookies in oven and leave overnight. Do not open oven while cooling.

Patience and diligence, like faith, moves mountains.

FILLED COOKIES

Elaine Plowman

1 c. brown sugar
1 c. white sugar
1 c. butter
3 eggs
1 tsp. baking powder
1/2 tsp. salt

5 c. flour, sifted
1 tsp. soda
1 tsp. vanilla
1/4 tsp. nutmeg
1 T. sour milk

FILLING:
1 1/2 cups raisins (ground), 3/4 cup sugar, 1 1/4 cups water, 2 tablespoons cornstarch, 1 teaspoon vanilla, 1/4 teaspoon nutmeg.

Mix the sugars and butter together, add eggs; mix well and add salt, baking soda, baking powder, vanilla, nutmeg and sour milk. Last add the flour, a cup at a time and mix well. Chill dough overnight.

FILLING:
Grind raisins, add sugar, cornstarch, nutmeg, vanilla and water. Stir till smooth. Cook until thick. Cool. Roll out chilled dough and cut with a small glass. Put on cookie sheet which has been greased. Place one piece of dough on sheet and put a small amount of filling on it. Cut another piece of dough and place on top.

Bake 350°, 8 to 10 minutes or until browned lightly.

"GRANDKID" COOKIES

Norma Carlgren

1 c. shortening
1 c. granulated sugar
1/2 c. brown sugar
2 beaten eggs
1 tsp. vanilla
1 1/2 c. flour

1 tsp. salt
1 tsp. soda
1 c. oatmeal
2 c. Rice Krispies
1 c. raisins (optional)

Thoroughly cream shortening and sugar. Add eggs and vanilla, beat well. Add sifted dry ingredients. Add oatmeal (and raisins). Mix well. Drop by spoonfuls on cookie sheet. Bake 350° 10 minutes.

GRAPE NUT COOKIES (Great low calorie)

Emily Carlgren

1 c. margarine
1/2 c. sugar
1 c. flour
1 c. oatmeal
1/2 c. Grape Nuts
1 tsp. vanilla

Cream margarine and sugar. Add remaining ingredients. Chill; form in balls, press down with sugared glass. Bake 12 minutes 350°. Let stand one minute and sprinkle with powdered sugar.

GINGERSNAPS

Odeen Jensen

2/3 c. lard or shortening
1 c. sugar
1 egg, beaten
4 T. molasses (mild)
2 c. flour
1/2 tsp. salt
2 tsp. soda
1/2 tsp. ginger
1/2 tsp. cloves
1 tsp. cinnamon

Sift dry ingredients together. Cream shortening and molasses; add egg and dry ingredients. Form in nut size rolls and roll in sugar.

Bake at 400° F. 10 to 12 minutes.

ICEBOX COOKIES

Ann Dickerhoof

2 c. brown sugar
1 c. soft oleo
2 eggs, beaten
1 tsp. soda
1 tsp. maple flavoring
1 tsp. vanilla
4 c. flour
1 c. chopped nuts

Mix ingredients as given. Divide dough in half. Wrap in wax paper, place in refrigerator overnight. Bake in 350° oven 8 to 10 minutes.

Let everything that breathes praise the Lord! Psalm 150:6

LACE COOKIE BASKETS

Jan Melhus

1/4 c. margarine	3 1/2 T. flour
1/4 c. firmly packed brown sugar	Vanilla ice cream
1/4 c. light corn syrup	Fresh fruit, cut in bite-size pieces, if necessary
1 tsp. vanilla	

In a 1 to 2 quart pan, melt butter over low heat, add brown sugar and syrup. Cook over high heat, stirring, until liquid boils. Remove from heat and blend in flour; stir in vanilla. Spray cookie sheet with Pam.For each cookie, place 2 tablespoons of the batter 8 inches apart on sheet. (Sheet will hold about 2 cookies.) Bake at 325° for about 6 to 8 minutes (golden brown). Cool on pan until cookie firms slightly, about 1 minute. When cookie edges are firm enough to life, loosen with spatula and remove carefully (it should still be hot and flexible). Turn cookie over, drape cookie over base of a glass that is 2 inches at bottom. Gently cup cookie around base of glass. Make bottom of cookie flat and flare out at sides. Let shaped cookie cool until firm (about 2 minutes) and gently remove. Repeat, using remaining batter. To serve, place a small scoop of ice cream in each basket and top with fruit. Makes about 10 to 12 cookies.

LEMON-SNAP COOKIES

Mrs E A (Inga) Carlgren*

2 c. brown sugar	2 tsp. soda
1 c. vegetable shortening	2 tsp. cream of tartar
2 eggs	1 tsp. ginger
2 tsp. lemon flavoring	Salt
3 c. sifted flour	

Mix well. Make into balls, roll in sugar. Place 2 inches apart. Do not flatten. Bake at 350° 8 to 10 minutes.

MERINGUE COOKIES

Mrs Gerold (Vickie) Hall

1/3 c. sugar for each egg white used	Pinch of salt (I usually use 3 egg whites)
6 oz. pkg. chocolate chips	

Continued Next Page

MERINGUE COOKIES (Continued)

Beat egg whites until frothy, add pinch of salt. Beat egg whites until soft peaks form, then add sugar, 1 tablespoon at a time, and continue beating until stiff peaks. Fold in chocolate chips and drop by teaspoonful 2 inches apart on cookie sheet. **PRE-HEAT** the oven at 350°. When cookie sheets are placed in the oven, turn off the heat and let stand in **unopened** oven 6 hours or overnight to dry. These are very pretty cookies for the holidays.

MINI PECAN TARTS

Emily Carlgren

1 c. butter
2 (3 oz.) pkgs. cream cheese
2 c. flour
2 c. chopped pecans
3 eggs
2 c. brown sugar
3 T. butter, melted
1 tsp. vanilla
1/8 tsp. salt

Cream butter, cream cheese and flour together. Divide into 48 balls. Press into miniature muffin tins. Sprinkle 1/2 of pecans into shells. Beat eggs, brown sugar, melted butter, vanilla and salt. Pour over pecans. Bake at 350° for 20 to 30 minutes.

MINNIE'S KRISPIE COOKIES

Janet Melhus

1/2 c. softened margarine
1/3 c. oil
1 c. sugar
1 c. brown sugar
2 eggs
2 1/2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
3 c. Rice Krispie cereal

Mix all ingredients except Rice Krispies well. Then add Rice Krispies. Bake at 375° for 8 to 10 minutes. Do not overbake. Makes about 4 1/2 dozen cookies.

Seven days without prayer make one weak.

MOLASSES COOKY CUT-OUTS

Vickie Hall

These spicy morsels, cut out in favorite animal shapes, are sure to catch the children's fancy. Makes 8 dozen cookies.

3 3/4 c. sifted all-purpose flour
1/2 tsp. salt
2 tsp. ground ginger
2 tsp. ground cloves
1 c. sugar
1/2 c. molasses
1 tsp. baking soda
2 T. cocoa
1 T. ground cinnamon
1 c. butter (2 sticks oleo), softened
1 egg

Sift flour, baking soda, salt, cocoa, ginger, cinnamon and cloves onto wax paper.

Beat butter or margarine until fluffy; add sugar gradually, beating well after each addition. Add egg and molasses; beat well. Stir in flour mixture; blend well. Wrap in plastic wrap or foil; refrigerate several hours, or overnight.

Roll out small portions of dough on a floured pastry board; cut into animal or Christmas shapes with cooky cutters; brush excess flour off dough. Place on lightly greased cooky sheets.

Bake in moderate oven (350°) for 8 minutes, or until edges are browned lightly. Let cookies cool a few minutes on a cooky sheet. Remove to wire racks. Let cool.

Decorate the cookies with **ROYAL FROSTING.**

ROYAL FROSTING:

A no-smear frosting especially for decorating, it becomes candy-hard. Makes 2 1/2 cups.

3 egg whites
1/2 tsp. cream of tartar
1 pkg. (1 lb.) powdered sugar, sifted

Beat egg whites and cream of tartar until foamy in a small bowl; slowly beat in powdered sugar until frosting stands in firm peaks and is stiff enough to hold a sharp line when cut through with a knife. Keep bowl of frosting covered with wet cloth while working, to keep frosting from getting dried out. Store any leftover frosting in a tightly covered jar in the refrigerator for another day's baking.

10-18-93
really good - added
extra flour

OATMEAL CRISP COOKIES

Naomi Barleen

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
3 c. quick-cook oatmeal
~~1/2 c. butterscotch chips~~ (~~optional~~) 1 c raisins
1/2 c. chopped walnuts

Cream shortening and sugar. Add eggs and vanilla. Beat well. Sift together flour, salt and soda. Add to creamed mixture. Stir in rolled oats and chips (1/2 nuts if desired). Bake on ungreased pan.

Dough may be used for drop cookies, refrigerator roll cookies or bars. Bake 350° 10 minutes.

VARIATION:
Substitute 1 cup coconut for 1 cup oatmeal and add chopped spiced gumdrops for chips and nuts.

OATMEAL COOKIES

Beth Stensaas

1 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 c. butter
3/4 c. sugar
3/4 c. brown sugar
2 eggs
1 tsp. vanilla
3 c. oats
1 pkg. butterscotch morsels

Pre-heat oven to 375°. Sift flour, soda, salt, and cinnamon. Place in small bowl and set aside. In large bowl combine butter, sugars, egg, and vanilla. Beat until light and fluffy. Gradually add flour mixture. Stir in oats and morsels. Bake cookies on ungreased sheet 7 to 8 minutes for chewy and 9 to 10 for crispy. Bars in greased pan for 20 to 25 minutes.

Prayer is conversation with God.

OATMEAL COOKIES

Joyce Stensaas

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1 tsp. salt
3 c. quick oatmeal

Cream shortening and sugars. Add 2 eggs. Beat well and add 1 teaspoon vanilla. Add flour, soda and salt. Add 3 cups quick oatmeal; mix well. Roll into small balls and dip top into sugar. Place on well-greased cookie sheet. (They will flatten as they bake.) Bake 350° for 8 to 10 minutes. Makes about 80 cookies.

OATMEAL COOKIES

Elsie Christensen

1 c. oleo
1 c. sugar
1 c. brown sugar
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. salt
2 c. oatmeal
1 c. raisins
1/2 c. walnuts

Cream oleo and sugars and eggs. Add rest of ingredients. Bake 12 to 15 minutes, 375°.

OATMEAL COOKIES

Jane Ann Carlgren

1 c. brown sugar
1 c. white sugar
1 c. shortening
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
3 c. oatmeal
2 c. flour
2 eggs
1 tsp. vanilla
1/2 tsp. salt

Mix dry ingredients and add other ingredients. Drop by teaspoonfuls of dough on cookie sheet. Bake 15 minutes at 375°.

Wisdom is knowing when to speak your mind and when to mind your speech.

PEANUT BUTTER FINGERS

(For the small fry; also not so small)

Tean Dutton

- 1/2 c. shortening
- 1/2 c. sugar (granulated)
- 1/2 c. sugar (brown)
- 2 eggs
- 1 c. peanut butter
- 3/4 tsp. baking soda
- 3/4 tsp. vanilla
- 1 c. flour
- 1 c. oatmeal
- 1/4 tsp. salt

Cream shortening, sugar, peanut butter, eggs until fluffy; add rest of ingredients and mix well. Pour into greased jellyroll pan and bake at 325° for 10 or 15 minutes or just until toothpick comes out clear. Remove from oven and sprinkle with chocolate chips (to cover top).

Mix the following ingredients together, bring to a full boil; pour over top of chocolate chips: 1/2 cup peanut butter, 3/4 cup granulated sugar, 1/4 cup milk.

PEANUT BUTTER FINGERS

Elaine Carlgren Sedlacek

- 1/2 c. butter
- 1/2 c. sugar
- 1/2 c. brown sugar, firmly packed
- 1 c. flour
- 3/4 c. oatmeal
- 1 egg, unbeaten
- 1/3 c. peanut butter
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1/2 tsp. vanilla

Cream butter. Add white sugar and brown sugar. Blend in 1 unbeaten egg and 1/3 cup peanut butter, soda, salt, and vanilla. Stir in flour and oatmeal. Spread in 9 x 13 inch pan. Bake at 350° for 20 to 25 minutes. Remove from oven and sprinkle with 1 package chocolate chips. Let stand 5 minutes. Spread chocolate chips until thin. Drizzle with the following:

1/2 cup powdered sugar, 1/4 cup peanut butter and 2 to 4 tablespoons of evaporated milk. Cut into bars.

Life is Eternal, Love is Immortal, and Faith builds a bridge across all sorrow.

PECAN BARS

Lisa Brewer
Elaine Plowman

- 1 box yellow cake mix
- 1 stick oleo (very soft)
- 1 egg
- 1 (8 oz.) pkg. cream cheese
- 1 lb. box powdered sugar
- 2 eggs

Mix first 3 ingredients and press into a 9 x 13 inch pan. Beat cheese, sugar, and eggs real good and pour over cake mixture. Sprinkle with 1 cup pecan bits. Bake at 325° for 40 to 45 minutes.

POTATO CHIP COOKIES

Odeen Jensen

- 1 c. shortening
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs, well-beaten
- 1 tsp. soda
- 2 1/4 c. flour
- 2 c. crushed potato chips
- 1 c. butterscotch chips

Mix together and shape into balls the size of walnuts. Place on cookie sheet and bake in 325° oven.

PUMPKIN PIE SQUARES

Mrs Gerold (Vickie) Hall

- 1 c. sifted flour
- 1/2 c. quick-cooking oatmeal
- 1/2 c. brown sugar, firmly packed
- 1/2 c. butter or margarine
- 1 (1 lb.) can pumpkin (2 c.)
- 1 (13 1/2 oz.) can evaporated milk
- 2 eggs
- 3/4 c. sugar
- 1/2 tsp. salt
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1/2 c. chopped pecans
- 1/2 c. brown sugar, firmly packed
- 2 T. butter or margarine

Combine flour, oats, 1/2 cup brown sugar and 1/2 cup margarine; mix until crumbly. (The first 4 ingredients.) Press into ungreased 13 x 9 x 2 inch pan. Bake in 350° oven 15 minutes.

Combine pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves in bowl; blend well. Pour into crust. Bake

Continued Next Page

PUMPKIN PIE SQUARES (Continued)

in 350° oven 20 minutes.

Combine pecans, 1/2 cup brown sugar and 2 tablespoons margarine; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set.

Cool in pan on rack and cut in 2 inch (about) squares. Makes 2 dozen.

QUICK AND EASY COOKIES

Janet Melhus

24 graham crackers
1 c. butter or oleo
1 c. brown sugar
Walnut or pecan pieces

Lay 24 graham crackers on cookie sheet. Boil butter or oleo and brown sugar for 2 minutes. Stir in walnuts or pecans and spread on top of crackers. Bake approximately 8 minutes at 325°. Break into pieces when cool.

ADA'S SUGAR COOKIES

Dana Brewer

1 c. Spry
1 tsp. vanilla
2 c. sugar
5 c. sifted flour
1 c. milk
1 tsp. salt
1/4 tsp. soda
1 egg, well-beaten
4 tsp. baking powder

Combine Spry, salt, vanilla, and soda. Add sugar gradually and cream well. Add beaten egg and mix thoroughly. Sift flour with baking powder. Add to creamed mixture alternately with milk, mixing well. Drop from teaspoon on greased baking sheet. Let stand a few minutes, then flatten with glass covered with damp cloth. Bake at 375° for 12 to 15 minutes. 8 dozen cookies.

AMISH SUGAR COOKIES

Kathleen Carlgren Pierson

GROUP 1:

1 c. sugar	1 c. vegetable oil
1 c. powdered sugar	2 eggs
1 c. oleo	1 tsp. vanilla

GROUP 2:

4 1/2 c. flour	1 tsp. baking soda
1 tsp. cream of tartar	1 tsp. salt

Combine Group 1 and beat until creamy. Add eggs and vanilla. Beat well. Sift together Group 2 before adding. Form small balls and drop into granulated sugar. Place on greased cookie sheet. Flatten lightly with a glass dipped in sugar. Bake at 375° for 10 to 12 minutes. Yields approximately 6 dozen.

AUNT NORMA'S SNICKERDOODLES

Lynette Blomberg

1 c. soft shortening (part butter)	2 3/4 c. sifted flour
1 1/2 c. sugar	1 tsp. soda
2 eggs	2 tsp. cream of tartar
	1/4 tsp. salt

Mix shortening, sugar and eggs thoroughly. Sift dry ingredients and add to sugar and shortening mixture. Roll into balls the size of small walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on greased baking sheet. Bake in moderate oven for 10 minutes.

FAVORITE SUGAR COOKIES

Jane Ann Carlgren

2 c. sugar	1 tsp. soda
1 c. shortening	1 tsp. baking powder
1 c. whipping cream	1 tsp. vanilla
4 eggs	5 c. flour (may need more)

Mix well. Add enough flour for soft dough. Place dough in refrigerator overnight. Take out third of amount. Roll out on floured surface and cut or can be pressed by balls with glass. Best to work with cold dough so keep dough cold until

Continued Next Page

FAVORITE SUGAR COOKIES (Continued)

ready to work. Bake at 350° about 8 to 10 minutes until brown on edges.

Will make over 100 cookies. Dough may be refrigerated for a week.

KRISCHEKIES (Cookies)

Bonnie Stevens (P)

3 egg yolks
1 T. sugar
1 tsp. vanilla
1/2 sm. container sour cream
Flour
Powdered sugar

Combine egg yolks, sugar, vanilla, and sour cream. Add flour, a little at a time until a rollable ball is formed. Roll out thin. Slice into strips approximately 3 inches. Make a small cut in the center of each strip. Place one end through the slit to form a bow tie. Fry strips in a pan of hot oil a few seconds. Roll in powdered sugar.

SOFT CUT-OUT SUGAR COOKIES

Deb Carlgren

1 1/2 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1/2 c. sugar
1/2 c. shortening
1 egg
2 T. milk
1 tsp. vanilla

Sift together flour, baking powder, salt, soda and sugar. Cut in shortening until mixture resembles coarse meal. Blend in egg, milk, and vanilla. Roll out on floured board. Cut with cookie cutter. Place on baking sheet. Bake at 400° for 6 to 8 minutes.

Choose this day whom you will serve...as for me and my house, we will serve the Lord. Joshua 24:15

SPRITZ

Louise Young

1 c. butter	2 egg yolks
1 c. confectioners' sugar	1/2 tsp. salt
2 1/2 c. flour	1 tsp. almond extract

Cream butter, beat in confectioners' sugar, add extract and egg yolks. Add flour and salt and mix well. Put dough in cookie press for various designs. Brush tops with beaten egg whites to which 1 teaspoon water has been added. Sprinkle with crushed sugar. Bake about 10 minutes in hot oven (400°) until light brown.

SUGAR COOKIES

Nona Hedstrom

2 c. flour	2/3 c. sugar
1/2 tsp. salt	2 eggs
2 tsp. baking powder	1 tsp. vanilla
2/3 c. shortening	

Sift flour, salt, and baking powder. Cream shortening and sugar together. Add unbeaten eggs and beat well. Add dry ingredients and vanilla. Cool in refrigerator 2 hours. Roll out and cut in shapes or roll in balls and flatten with glass, dipping in sugar so it won't stick. Bake 10 to 12 minutes, 375°.

SUGAR COOKIES

Vivian Hammer
Evelyn Heltne

1 c. granulated sugar	2 eggs, beaten
1 c. powdered sugar	2 tsp. vanilla
1 c. softened margarine	1 tsp. baking soda
4 c. flour	1/4 tsp. salt
3/4 c. cooking oil	1 tsp. cream of tartar

Cream sugars, margarine and oil. Add 2 eggs, beaten with vanilla. Sift together: flour, soda, salt and cream of tartar. Add and mix well. Chill several hours or overnight. Make into balls the size of a walnut. Drop the top of ball into sugar

Continued Next Page

SUGAR COOKIES (Continued)

and press down with a glass. Bake on ungreased baking sheet 8 to 10 minutes in 350° oven.

VARIATION:
Add 1/4 cup additional oil and 1 tablespoon flour.

SUGAR COOKIES

Nell Darlington

1/2 c. butter
2 eggs
1/2 tsp. salt
1/2 tsp. vanilla

1 c. sugar
2 c. flour
3 tsp. baking powder

Beat butter until creamy; add sugar, beaten eggs, then sifted dry ingredients and vanilla. Roll very thin and cut in rounds or fancy shapes. Sprinkle with sugar and bake 15 minutes at 375°.

VIRGIE'S POWDER PUFFS

Elaine Carlgren Sedlacek

1 c. shortening
1 c. powdered sugar
1 egg
1 tsp. vanilla or almond flavoring

2 1/4 c. flour
1/2 tsp. baking soda
1 tsp. cream of tartar

Cream shortening and sugar. Add egg and flavoring. Mix well. Add dry ingredients. Roll into balls. Place on ungreased baking sheet. Flatten with a fork dipped in powdered sugar. Bake at 350° for 8 to 10 minutes or until it browns on edges.

WHITE COOKIES

Ellen Hammer*

3 c. flour	2 eggs, beaten
1 tsp. soda	1/2 tsp. salt
2 tsp. cream of tartar	1 tsp. vanilla
1 c. butter or other shortening	1 c. sugar

Mix first 3 ingredients with shortening as for pie crust. Add eggs, vanilla, and sugar. Roll out and cut or make small balls and flatten with a fork. Sprinkle with sugar. Bake in hot oven 350° 10 to 12 minutes.

TEACAKES

Susan Melhus

1 c. margarine	1/4 tsp. salt
1/2 c. powdered sugar	3/4 c. finely chopped nuts
1 tsp. vanilla	Powdered sugar
2 1/4 c. flour	

Heat oven to 400°. Mix margarine, 1/2 cup powdered sugar, and vanilla. Mix in flour, salt, and nuts until dough holds together. Shape into 1 inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake until set, but not brown, about 10 to 12 minutes. Roll in powdered sugar while warm. Let cool, then roll in powdered sugar again. Makes about 4 dozen cookies.

TEA CAKES (Cookies)

Louise Young

1 c. butter	1 3/4 c. flour
1/2 c. powdered sugar	1 c. nuts, chopped
1 tsp. vanilla	

Roll into small balls. Bake in slow oven, when still warm, roll in powdered sugar. Can be re-covered with powdered sugar just before serving.

Some Christians are not only like salt that has lost its savor, but like pepper that has lost its pep. A. G. Butzer

TEA TIME TASSIES

Elsie Christensen
Jane Ann Carlgren

1 (3 oz.) pkg. cream cheese, softened	1 stick oleo, softened
	1 c. flour

Blend well with fork or hand. Roll into 24 balls. Press into small tart pans.

PECAN FILLING:
3/4 cup brown sugar, 1 tablespoon soft oleo, 1 egg, 1 teaspoon vanilla, dash salt, 3/4 cup pecans.

Cream sugar and oleo. Add rest. Spoon into shells. Bake 350° 30 minutes.

Recipe may be doubled.

THUMBPRINT CHRISTMAS COOKIES

Norma Carlgren

Mix thoroughly:

1/2 c. soft shortening	1 egg yolk
1/4 c. brown sugar, packed	1/2 tsp. vanilla

Sift together and stir in:

1 c. sifted flour	1/4 tsp. salt

Roll into 1 inch balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts (3/4 cup). Place about 1 inch apart on ungreased baking sheet and press thumb gently into center of each. Bake until set. Cool. Fill thumbprints with bits of chopped candied fruit or a sparkling jelly. Bake 10 to 12 minutes, 375°.

The Christian life doesn't get easier; it gets better.

WATERGATE COOKIES

- 1 box white cake
- 1/2 c. oil
- 2 eggs
- 1 box pistachio pudding mix
- 1/2 c. nuts
- 1/2 c. coconut

Mix all together until well-blended. Drop from teaspoon onto greased cookie sheet. Bake at 350° for 10 minutes.

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PIES & DESSERTS

Pies

Open Apple Pie - - - - - - - - 177
Sugarless Apple Pie- - - - - - 177
Cherry Cheese Pie- - - - - - - 178
Cherry Pie Filling - - - - - - 178
Custard Pie- - - - - - - - - - 178
Coconut Cream Pie- - - - - - - 179
Cream Gooseberry Pie - - - - - 179
Sour Cream Raisin Pie- - - - - 179
Vanilla Pie Filling- - - - - - 180
Microwave Vanilla Cream Pie- 180
German Sweet Chocolate Pie - 181
Impossible Brownie Pie - - - 181
Impossible Pie - - - - - - - - 182
Lemon Pie- - - - - - - - - - - 182
Two Crust Lemon Pie- - - 182
Rhubarb Custard Pie- - - 183
Strawberry Rhubarb Pie - 183
Sour Cream Pie - - - - - - 183
Green Tomato Mincemeat - 184
Nut Pie- - - - - - - - - - 184
Oatmeal Pie- - - - - - - - 184
Never Fail Meringue- - - 184
Pie Crust- - - - - - - - - 185
Never Fail Pie Crust - - 185
Never Fail Pie Crust - - 186
Egg Pie Shell- - - - - - - 186
Easy No Roll Pie Crust - 186

Desserts

Apple Cobbler- - - - - - - - - 187
Apple Pudding- - - - - - - - - 187
Apple Pudding- - - - - - - - - 187
Banana Split Cake- - - - - - - 188
Blueberry Dessert- - - - - - - 188
Butterfinger Delight - - - - - 188
Cheese Cake- - - - - - - - - - 189
Cherry Topped Cheese Cake- - 189
Elegant Cheese Roll- - - - - - 190
Cherry or Berry Cobbler- - - 190
Cherry Breeze- - - - - - - - - 191
Coconut Dessert- - - - - - - - 191
Cherry Turnovers - - - - - - - 192
Cooky Pudding- - - - - - - - - 192
Cup Custard- - - - - - - - - - 193
Date Pudding - - - - - - - - - 193
Dessert- - - - - - - - - - - - 194
Fruit Compote- - - - - - - - - 194
Frozen Fruit Cups- - - - - - - 194
Fruit Pizza- - - - - - - - - - 195
Fruit Pizza- - - - - - - - - - 195
Golden Tarts - - - - - - - - - 196
Homemade Freezer Ice Cream- - - - - - - - - - 196
Brewer Family Ice Cream- 196
Butter Pecan Ice Cream - 197
Ed's Vanilla Ice Cream - 197
Fudge Sauce- - - - - - - - 197
Frozen Dessert - - - - - - 197
Lemon Delight- - - - - - - 198
Lemon Dessert- - - - - - - 198
Lemon Fluff- - - - - - - - 199
Light Graham Cracker Dessert- - - - - - - - 199
Baked Pineapple- - - - - - 200
Pineapple Crisp- - - - - - 200
Peach Cobbler- - - - - - - 200
Layer Pudding Pie- - - - 201
Rice Pudding - - - - - - - 202
Frozen Strawberry Dessert- - - - - - - - 202
Strawberry Dessert - - - 202
Strawberry Sherbet - - - 203
Toffee Dessert - - - - - - 203
Yummy Dessert- - - - - - - 204

PIES

OPEN APPLE PIE

Norma Carlgren

1/8 tsp. salt **and** 1/2 tsp. cinnamon
2 T. flour
1 c. sugar
1 egg, unbeaten
1 c. cream
1 tsp. vanilla
2 c. apples, sliced

FOR TOPPING:
1/3 c. sugar
1/2 tsp. cinnamon
1/3 c. flour
1/4 c. butter

Sift together salt, flour and sugar. Add egg, cream, vanilla and cinnamon. Beat to a smooth batter. Stir in apples. Pour into pastry-lined pie plate. Bake 400° for 15 minutes, then 350° for 30 minutes. Mix topping mixture together and sprinkle over pie. Return to 400° F. oven and bake 10 minutes or until brown.

SUGARLESS APPLE PIE

Joyce Stensaas

Pie crust for 10 inch double crust pie
3 T. cornstarch
1 can (12 oz.) frozen apple juice, thawed **and** undiluted
1 tsp. cinnamon
1/2 tsp. nutmeg
Dash salt
6 c. sliced, cored, peeled apples (4 lg.)
2 T. oleo

Pre-heat oven 400°. In medium-sized saucepan, whisk together cornstarch and apple juice until well-blended. Add spices and salt. Cook over medium heat, stirring constantly until mixture begins to boil and becomes thick. Remove from heat. Arrange apples in crust. Spoon sauce over all. Top with pieces of butter, and top pie crust. Bake 30 minutes. Cool on rack.

Faith makes a Christian. Life proves a Christian. Trial confirms a Christian. Death crowns a Christian.

CHERRY CHEESE PIE

Terelle Carlgren
Lisa Brewer

- 1 (9 inch) graham cracker crust
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1/3 c. lemon juice concentrate
- 1 tsp. vanilla extract
- 1 can cherry pie filling, chilled

In a large mixer, beat cheese till fluffy. Beat in condensed milk till smooth. Stir in lemon juice and vanilla. Pour into crust. Chill 3 hours. Top with cherries.

CHERRY PIE FILLING

Esther Stensaas

- 3 c. frozen cherries
- 2/3 c. sugar
- 2 T. cornstarch (rounded)
- 1/2 c. cherry juice
- 1/4 c. water
- 2 T. butter
- 4 drops almond extract
- 1/4 tsp. red food coloring

Drain cherries. Combine sugar and cornstarch. Add juice and water. Cook until clear. Add cherries, butter, extract, and coloring.

CUSTARD PIE

Emily Carlgren

- 3 eggs
- 1/2 c. sugar
- 1/4 tsp. salt
- 2 1/4 c. scalded milk
- 2 tsp. vanilla
- Nutmeg
- 1 (9 inch) pie shell, unbaked

Beat eggs, add sugar, salt and vanilla. Add scalded milk and pour into unbaked pie shell. Sprinkle top with nutmeg. Bake at 425° for 10 minutes. Reduce heat to 325° until done. Knife inserted in middle comes out clean when done.

A church exists for the double purpose of gathering in and sending out.

COCONUT CREAM PIE

Ellen Hammer*

2/3 c. sugar	1/2 tsp. salt
2 1/2 T. cornstarch	1 T. flour

Mix above in saucepan. Stir in gradually 3 cups milk. Cook over moderate heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Stir a little mixture into 3 egg yolks which have been beaten slightly. Then blend into hot mixture; boil 1 minute, stirring constantly. Remove from heat. Blend in 1 tablespoon butter and 1 1/2 teaspoons vanilla. Cool a little. Fold in about 1/2 cup moist shredded coconut just before filling baked pastry shell. Sprinkle 1/4 cup coconut on meringue topping (3 egg whites, 6 tablespoons sugar and vanilla) and brown in oven.

CREAM GOOSEBERRY PIE

Clara Melhus*

1 c. gooseberries	1 T. flour
1 c. sugar	1 c. cream

Bake in 2 crusts.

2-28-01

SOUR CREAM RAISIN PIE

Gerry "Stensaas" Johnson

2/3 c. raisins (1 c cookd w/ 1/3 c water)	32 eggs, well-beaten
1 c. sugar	23 T. flour
1/2 tsp. nutmeg cinn	~~1/2 tsp. cloves~~
1 c. sour cream **or** 1 c. canned milk **and** 1 T. vinegar	

Soak raisins until plump. Mix raisins with the remaining ingredients. Cook and stir over medium-low heat until thick. Place in baked pie crust. Cover with meringue of 2 egg whites whipped stiff. Fold in 3 tablespoons sugar. Brown in 350° oven.

Sometimes we forget to turn off the sound when our mind goes blank. W. A. Nance

VANILLA PIE FILLING

Bobbie Killen

- 3/4 c. sugar
- 2 T. flour
- 2 1/4 c. milk
- 2 T. cornstarch
- 1 egg (whole)
- 1 tsp. vanilla

Mix first four ingredients together. Add 1/4 cup of milk and mix well (do not use electric mixer). Add remaining 2 cups milk and cook over low heat until thickened. Add vanilla. Pour into 9 inch baked pie shell or dishes for pudding.

MICROWAVE VANILLA CREAM PIE

Evelyn Heltne

- 9 inch baked pastry shell
- 3/4 c. sugar
- 3 T. cornstarch
- Pinch of salt
- 2 c. milk or light cream
- 3 egg yolks, slightly beaten
- 2 T. butter or margarine
- 1 tsp. vanilla
- 3 egg whites
- 1/4 tsp. cream of tartar
- 6 T. sugar

Combine sugar, cornstarch and salt in 2 quart bowl. Gradually stir in milk. **MICROWAVE** 8 minutes on '8', or until thickened, stirring twice with wire whisk. Stir a little of the hot mixture into egg yolks. Blend warmed yolks into hot mixture. Microwave 2 minutes on '8' or until custard coats a metal spoon, stirring once. Stir in butter and vanilla until butter melts. Cool. Pour into baked pie shell.

Beat egg whites with cream of tartar until foamy. Gradually beat in sugar. Continue beating until stiff peaks form. Gently spread meringue over cream filling, sealing meringue to edges of crust. Brown in conventional oven.

VARIATIONS:

BANANA CREAM PIE:

Slice 2 ripe bananas into bottom of baked pie shell, or graham cracker crust. Pour vanilla cream filling over bananas. Top with meringue.

CHOCOLATE CREAM PIE:

Follow above recipe but increase sugar to 1 cup. Melt 2 squares (1 ounce each) or 1/3 cup cocoa added with the sugar. Add vanilla.

Continued Next Page

MICROWAVE VANILLA CREAM PIE (Continued)

COCONUT CREAM PIE:
Stir in 1 cup flaked coconut with the butter. Sprinkle 1/3 cup coconut over meringue before browning.

BUTTERSCOTCH PIE:
Substitute 3/4 cup firmly packed brown sugar for granulated sugar. Increase butter to 1/3 cup. Top with meringue.

3-14-99
crust on pg 186

GERMAN SWEET CHOCOLATE PIE

Karla Hurtig

1 pkg. German sweet chocolate
1/3 c. milk
2 T. sugar
1 pkg. softened cream cheese
3 1/2 c. Cool Whip
Graham cracker crust

Heat chocolate and 2 tablespoons milk in saucepan stirring until chocolate is melted. Add rest of milk and beat till smooth. Fold in Cool Whip until smooth. Spoon into crust. Freeze. Soften before serving.

IMPOSSIBLE BROWNIE PIE

Trish Heltne

4 eggs
1 bar (4 oz.) sweet cooking chocolate, melted and cooled
1/2 c. Bisquick baking mix
1/2 c. packed brown sugar
1/2 c. granulated sugar
1/4 c. margarine or butter, softened
3/4 c. chopped nuts

Heat oven to 350°. Grease pie plate, 9 x 1 1/4 inches. Beat all ingredients except nuts until smooth, 2 minutes in blender on high, stopping blender occasionally to stir, or 2 minutes with hand beater. Pour into plate; sprinkle with nuts. Bake until knife inserted in center comes out clean, 30 to 35 minutes. Cool 5 minutes, serve with ice cream.

IMPOSSIBLE PIE

David Herrman

4 eggs, beaten	2 c. milk
1/2 stick oleo, melted	1 tsp. vanilla
1/4 c. Bisquick	1 c. coconut
3/4 c. sugar	

Mix eggs, oleo, Bisquick and mix well. Add sugar, milk, vanilla and coconut and mix well. Pour into a large greased pie tin.

Bake 350° oven about 30 minutes or till table knife comes out clean when inserted. Cool.

LEMON PIE

Clara Melhus*

1 lemon	2 egg yolks
1 c. sugar	Butter (size of walnut)
2 (heaping) T. flour	1 c. milk

Cream together grated rind and juice of lemon, sugar, flour, egg yolks, butter. Beat egg whites stiff. Add 1 cup milk. Fold into above mixture. Pour into pie crust and bake 35 minutes at 375°.

TWO CRUST LEMON PIE

Naomi Barleen

1 1/4 c. sugar	3 eggs, slightly beaten
2 T. flour	1 tsp. grated lemon rind
1/4 tsp. salt	1 med. or lg. lemon
1/4 c. butter, softened	1/2 c. water

Combine sugar, flour and salt. Blend with butter and eggs.

Grate rind of lemon, then peel off all white membrane from lemon. Slice lemon paper thin. Add rind and lemon with water to other mixture.

Bake in two crusts. Sprinkle with sugar and cinnamon. 400°, 30 minutes.

5-14-06

RHUBARB CUSTARD PIE

Naomi Barleen

3 eggs
3 T. milk
2 c. sugar
1/4 c. flour
3/4 tsp. nutmeg
4 c. cut up rhubarb
1 T. butter

Heat oven to 400°.

Beat eggs slightly; add milk. Mix sugar, flour and nutmeg. Stir into eggs. Mix in rhubarb. Pour into pastry-lined pie pan. Dot with butter. Cover with second crust. Bake 50 to 60 minutes.

deep 10"

STRAWBERRY RHUBARB PIE

Elaine Plowman

1 c. strawberries, sliced
3 c. rhubarb, chopped
1 c. sugar
1/4 tsp. salt
1/3 c. flour
1/4 c. orange juice

Mix together. Pour into a 2 crust pie shell. Bake 400°, 40 minutes.

SOUR CREAM PIE

Esther Hammer*

2 eggs
1 c. sugar
1 c. sour cream
2 T. vinegar
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1 c. raisins

Beat well eggs and sugar. Add sour cream. Mix vinegar, salt, cinnamon, nutmeg, and cloves. Mix all together. Line pie pan with crust. Spread raisins over crust. Pour other mixture over raisins. Add top crust. Bake at 375° for 40 to 45 minutes or until center is firm.

There is no exercise better for the heart than reaching down and lifting people up.

GREEN TOMATO MINCEMEAT

Kathryn Gile

1 1/2 pt. chopped tart apples
1 pt. chopped green tomatoes
2 tsp. cinnamon
1 tsp. each salt, allspice, cloves
3 c. sugar (if hypoglycemic, use apple juice)
1 lb. raisins
1/4 c. vinegar
1 lb. hamburger

Brown hamburger.

Add ingredients in large Dutch oven. Simmer slowly until thick, stirring now and then so mixture doesn't stick to kettle. Add apple juice as needed to prevent mixture from sticking.

NUT PIE

Nell Darlington

2 c. milk
3 eggs
2 T. cornstarch
1 c. nuts (walnuts or pecans)
2 T. butter
1 1/2 c. sugar
1 tsp. vanilla

Scald milk and butter; add eggs, sugar, and cornstarch and cook to right consistency. Add vanilla and nuts. Pour into baked pie shell and add meringue.

OATMEAL PIE

Bobbie Killen

3/4 c. white sugar
3 eggs, well-beaten
1 tsp. vanilla
1 c. coconut
1 c. brown sugar, packed loose
1 tsp. butter
3/4 c. instant oatmeal

Mix all together and pour into **unbaked** 9 inch pie shell. Bake 30 minutes, 350°.

NEVER FAIL MERINGUE

Janet Melhus

1 T. cornstarch
2 T. cold water
1/2 c. boiling water
3 egg whites
6 T. sugar
1 tsp. vanilla

Continued Next Page

NEVER FAIL MERINGUE (Continued)

Blend cornstarch and cold water in a saucepan. Add boiling water and cook stirring until clear and thickened. Cool completely. Beat egg whites until foamy. Add sugar and vanilla and beat until stiff. Lower speed of mixer and gradually beat in cornstarch mixture. Turn mixer to high speed and beat well. Bake for about 10 minutes at 350°.

PIE CRUST

11-22-90

Naomi Barleen

4 c. flour
1 T. sugar
1 1/2 tsp. salt
~~1 1/2 c. lard~~
1 3/4 c. Crisco
1 egg
1 T. vinegar
1/2 c. cold water

Mix flour, sugar and salt in a bowl. Cut in lard with pastry blender or two knives until particles are the size of peas.

Beat egg in another bowl. Blend in vinegar and water.

Add about half of dry ingredients to egg mixture. Stir with fork till mixed. Add the rest. Gather dough together with fingers so it cleans the bowl. Chill before rolling. Makes 5 to 6 crusts.

If vegetable shortening is used use 1 3/4 cups.

NEVER FAIL PIE CRUST

10-20-90
very good

Beth Stensaas

3 c. flour
1 egg
5 T. cold water
1 1/2 c. shortening
1 T. vinegar

Mix flour and shortening together and blend till mealy. Stir in egg, vinegar, and cold water. Blend just until mixed evenly. Roll out for crust. Makes 3 single crusts, or 1 double and 1 single.

If God is on our side, who can ever be against us? Romans 8:31

NEVER FAIL PIE CRUST

Odeen Jensen

1/2 c. water
3 c. flour
1 c. lard
Salt

Stir water, lard and 1/2 cup flour until well-mixed; add remaining 2 1/2 cups flour. Stir until well-mixed and roll out.

EGG PIE SHELL

Aileen Carlgren

1 1/3 c. flour
1/2 tsp. salt
1/2 c. Crisco or other solid shortening
1 egg, slightly beaten
2 T. cold water
1 tsp. lemon juice or vinegar

Combine flour and salt in bowl. Cut in shortening until uniform but coarse. Combine egg, water, vinegar or lemon juice. Sprinkle over dry ingredients tossing and stirring with fork until mixture is moist enough to hold together. On lightly floured board roll out pastry 1 1/2 inches larger than inverted (9 inch) pie plate. Fit into plate. Trim 1/2 inch beyond edge of plate. Fold under to make double thickness of dough around rim and flute edge. Prick bottom and sides thoroughly with fork. Bake in 350° oven 10 to 15 minutes or until browned as desired. Makes 2 crusts or 1 double crust pie.

EASY NO ROLL PIE CRUST good

Elaine Webb (P)

2 1 1/2 c. flour
2½ 2 tsp. sugar
1 1 tsp. salt
¾ 1/2 c. oil
3T 2 T. milk

Combine in medium bowl and mix well. Pat in ungreased 9 inch pie tin. Flute edges. Good for cream pies or other single crust pies. Bake for 15 to 20 minutes (or 40 to 45 minutes with filling) in 375° oven.

prick; microwave 2 min hi, then 7 min in 375° oven

Life doesn't begin at forty, or at twenty, but at Calvary.
E. Kilgore

DESSERTS

APPLE COBBLER

Minda Jensen*

4 apples	1/2 tsp. vanilla
1 T. butter	3/4 c. sugar
1/2 c. Bisquick	1 egg
1/2 c. coconut	

Peel, core and slice apples. Place in shallow 8 inch baking dish and sprinkle with 1/4 cup sugar. Place in moderate oven. Beat egg and combine with 1/2 cup sugar. Add vanilla and stir in biscuit mix. Add melted butter and coconut. Spread over hot apples and continue baking 30 minutes or until apples are done. 350°.

APPLE PUDDING

Evelyn Carlgren Heltne

1 egg	Pinch of salt
3/4 c. sugar	1/3 c. flour
1 1/2 c. chopped apples	2 tsp. baking powder
1/2 c. black walnuts	1 tsp. vanilla

Mix all together and bake in a casserole. Oven 350° about 25 minutes. Raisins or coconut may be added.

APPLE PUDDING

Mrs Lars Hammer*

4 lg. apples	2 tsp. baking powder
1 c. sugar	2/3 c. sweet cream
Pinch of salt	1/2 c. sugar
1 egg	Flour

Peel apples and slice into greased baking dish. Sprinkle with sugar and salt. Mix batter ingredients. Add enough flour to make a medium batter. Pour over apples. Bake for one hour at 325°.

BANANA SPLIT CAKE

Paula Herrman

1 yellow cake mix	2 to 3 bananas
1 lg. can crushed pineapple	Cool Whip
1 c. sugar	Nuts, crushed
1 lg. box vanilla instant pudding	

Mix and bake cake according to directions. After baking punch holes in top. Boil 1 large can pineapple and 1 cup sugar for 5 minutes and pour over cake. Cool. Prepare 1 large box instant pudding and pour over cooled cake. Slice 2 to 3 bananas over the top. Spread Cool Whip over the top. Sprinkle with crushed nuts.

BLUEBERRY DESSERT

Evelyn Carlgren Heltne

6 egg whites	1 (8 oz.) pkg. cream cheese
2 c. sugar	1 c. powdered sugar
2 tsp. vinegar	1 tsp. vanilla
25 soda crackers, crushed fine	1 pkg. Dream Whip, prepared according to directions
1/2 c. nutmeats	

Beat egg whites stiff, gradually add sugar, then add the soda crackers and vinegar. Bake in 9 x 13 inch pan for 25 minutes at 350°.

Mix cream cheese, powdered sugar, vanilla together with the Dream Whip. Spread this over the first mixture. Then spread with 1 can pie mix. May use blueberry, cherry, strawberry.

BUTTERFINGER DELIGHT

Lisa Brewer

2 c. graham crackers	1 c. milk
1 c. soda crackers	4 c. soft vanilla ice cream
1/2 c. melted margarine	Cool Whip
2 pkgs. instant vanilla pudding	3 Butterfinger candy bars

Crush crackers and mix with melted margarine; reserve 1/3 cup. Press remaining into 9 x 13 inch pan. Mix milk and pudding.

Continued Next Page

BUTTERFINGER DELIGHT (Continued)

Add ice cream and mix. Pour gently into crust. Refrigerate for 1 to 2 hours until set. Spread with Cool Whip. Crush Butterfingers and mix with reserved cracker crumbs. Sprinkle over Cool Whip. Freeze. Let set out 5 minutes before cutting and serve.

CHEESE CAKE

Karla Jacobson Hurtig

1 (8 oz.) pkg. softened cream cheese
1 can sweetened condensed milk
1/3 c. lemon juice
1 tsp. vanilla extract
1/2 tsp. almond extract
Graham cracker crust
Cherry pie filling

Beat cream cheese until light and fluffy. Gradually beat in condensed milk. Stir in lemon juice and extracts. Pour into graham cracker crust. Chill 2 hours. Top with cherry pie filling.

CHERRY TOPPED CHEESE CAKE

Elaine Webb (P)

1 pkg. yellow cake mix
2 T. oil
2 pkgs. softened cream cheese (8 oz.)
1/2 c. sugar
4 eggs
1 1/2 c. milk
3 T. lemon juice
3 tsp. vanilla
1 lg. can cherry pie filling

Reserve one cup dry cake mix. In large bowl mix remaining cake mix, 1 egg and oil. Mixture will be crumbly. Press crust mixture evenly into bottom and 3/4 way up sides of a greased 9 x 13 inch pan. Blend cream cheese and sugar. Add 3 eggs and reserved cake mix. Beat 1 minute at medium, then at low speed add milk and flavorings. Mix until smooth. Pour into crust. Bake at 300° for 45 to 55 minutes until center is firm. Top with cherries when cool.

There are stars aplenty today, but have you seen HIS star and what are you doing about it?

ELEGANT CHEESE ROLL

Karla Jacobson Hurtig

1/4 c. unsweetened cocoa
2 T. flour
Dash salt
4 eggs, separated
2/3 c. confectioners' sugar
1 tsp. vanilla
1/2 tsp. cream of tartar
1 container ricotta cheese **or** 8 oz. cream cheese
1/4 c. sugar
2 T. rum
1/2 tsp. vanilla

Grease jellyroll pan, line with wax paper, grease paper. Sift cocoa, flour, and salt into bowl.

Beat yolks in small bowl. Gradually beat confectioners' sugar and vanilla until smooth. Fold in cocoa mixture. Beat egg whites with cream of tartar until stiff. Gently fold yolk mixture in half at a time. Spoon into pan and smooth. Bake until center springs back for 12 to 15 minutes at 325°. Loosen sides and invert onto clean towel. Remove wax paper. Roll cake and towel together. Cool on rack.

Beat cheese, sugar, rum and vanilla in bowl. Unroll cooled cake. Spread cheese mixture. Roll again. Place seam side down. Refrigerate at least one hour. Dust roll with confectioners' sugar.

CHERRY OR BERRY COBBLER

Tean Dutton

2 T. soft butter **or** margarine
1/3 c. sugar
1 c. flour
1 T. baking powder
2/3 c. milk
1 can (21 oz.) cherry **or** other fruit filling
1/2 c. hot water

Mix first 5 ingredients and spread batter in 8 1/2 x 4 1/2 x 2 1/2 inch pan. Spread pie filling over batter. Pour 1/2 cup hot water over pie filling. Bake in 350° oven 40 to 45 minutes. Serve hot or cold. Makes six servings.

By this all will know that you are my disciples, if you have love for one another. John 13:35

CHERRY BREEZE

Gustava Ostberg*

1 c. Kellogg's cornflake crumbs
1 (8 oz.) pkg. softened cream cheese
1 can chilled cherry pie filling
1/3 c. melted margarine
1 can Eagle Brand milk
1 tsp. vanilla
1/2 c. lemon juice

Mix cornflake crumbs and margarine thoroughly in 9 inch pie pan. Press firmly to form crust. Beat cream cheese until light and fluffy. Add condensed milk. Blend thoroughly. Stir in lemon juice and vanilla. Turn into crust. Chill 2 to 3 hours. Top with pie filling.

COCONUT DESSERT

Joyce Stensaas

1 c. flour
1/2 c. oleo
2 T. sugar
1/2 c. chopped pecans
1 pkg. (8 oz.) cream cheese
1 c. powdered sugar
1 c. Cool Whip
2 pkgs. instant coconut pudding
3 c. milk
1/2 c. toasted coconut

Mix together flour, oleo, sugar like pie crust. Add pecans. Pat into 9 x 13 inch pan. Bake at 350° for 10 minutes. Let cool. While crust is in oven toast the 1/2 cup coconut.

FILLING:
1ST LAYER:
Cream together cream cheese and sugar. Add 1 cup Cool Whip. Spread over cooled crust.

2ND LAYER:
Mix pudding and milk. When thickened spread over 1st Layer. Put in refrigerator for 20 to 30 minutes. Spread rest of Cool Whip on top and garnish with toasted coconut.

CHERRY TURNOVERS

Tarra Carlgren

FILLING 1:

1 (3 oz.) pkg. cream cheese	1 T. lemon juice
3 T. sugar	

FILLING 2:

1 3/4 c. tart cherries, drain	3/4 c. sugar
1/4 c. cherry juice	2 T. cornstarch
1/2 tsp. almond extract	4 drops of food coloring

PASTRY:

3 c. flour	1 T. vinegar
1 tsp. salt	4 T. cold water
1 1/4 c. shortening	1 1/2 tsp. almond extract
1 egg, beaten	Milk or egg white

FILLING NO. 1:
Soften cheese, stir in sugar and lemon juice and chill.

FILLING NO. 2:
Mix ingredients in saucepan; cook over medium heat until thick, stir constantly, cool.

PASTRY:
Mix flour and salt, cut in shortening. Add remaining ingredients except milk or egg white. Mix well. Divide into 1/2, roll out on flour surface. Cut into 5 inch or 6 inch circles.

Place 1 teaspoon cheese filling (No. 1) in center of each circle. Add 1 tablespoon cherry filling (No. 2); fold over. Moisten edges with cold water, brush with milk or egg whites; place on ungreased cookie sheet. Bake at 425° for 20 to 25 minutes. Makes 12 to 14 turnovers.

COOKIE PUDDING

Jane Ann Carlgren

1 lg. Cool Whip	2 sm. or 1 lg. instant French vanilla pudding
1 box vanilla wafers	
2 or 3 bananas	

Make instant pudding as directed on box. In large dish, layer vanilla wafers, cut up one banana, layer of pudding, layer of

Continued Next Page

COOKIE PUDDING (Continued)

Cool Whip. Continue till all used up. Save 10 vanilla wafers to crumb for topping. (May use any kind of instant pudding.)

CUP CUSTARD

Lori Larson

2 c. milk	2 eggs
1/2 c. sugar	1 tsp. vanilla
1/8 tsp. salt	1/8 tsp. nutmeg (optional)

Scald milk, sugar, salt. Pour these ingredients slowly over the egg mixture. Beat the custard until it is well-blended. Pour it into a baking dish or into individual molds. Place the molds in a pan of hot water in a moderate oven 325° for about 3/4 hour or until the custard is set. Chill and serve.

DATE PUDDING

Mrs Inga (E A) Carlgren*

1 c. chopped dates	1 egg
1 c. sugar	1 c. flour
1/4 c. butter, creamed	1/2 c. nutmeats
1 tsp. soda added to 1 c. boiling water	

Mix items in column one and let stand to cool.

Add items in column two.

Bake 45 minutes at 350°. Serve with whipped cream. Double for pan 9 x 12 inches.

The story of Easter is the story of God's wonderful window of divine surprise.

"DESSERT"

Clara Melhus*
(Mrs J K Melhus)

CRUST:

24 graham crackers, crushed	1/4 lb. oleo
1/2 c. sugar	

FILLING:

2 beaten eggs	1 container Cool Whip
7 T. sugar	1 lg. can Carnation condensed milk, chilled
1 can crushed pineapple	
1 box lemon or orange Jell-O	

Prepare crust by combining crackers, sugar and oleo. Put 3/4 mixture in bottom of pan and put in oven for a few minutes.

Prepare filling by combining eggs, sugar and pineapple. Boil 1 minute, add Jell-O, Cool Whip and milk. Mix well. Pour onto crust and sprinkle remaining crackers on top. Chill overnight before serving.

FRUIT COMPOTE

Kathryn Gile

Unsweetened pineapple chunks in own juice	Fresh fruit in season or unsweetened frozen fruit (bananas, strawberries, grapes (halved, seeds removed or seedless), peaches, apples, oranges, blueberries, cherries, blackberries

Put fruit in large bowl, gently stir. A clear glass bowl is the prettiest way to serve. Choose fruit for color. Pineapple juice provides sweetness.

FROZEN FRUIT CUPS

Doris Herrman

3 lg. bananas, sliced	1 c. sugar
1/2 lg. can crushed pineapple	1 sm. can frozen orange juice concentrate
1 lg. can apricots, cut up	1 can water
1 T. lemon juice	

Continued Next Page

FROZEN FRUIT CUPS (Continued)

Combine fruits and juice. Place in cupcake-lined muffin tins and freeze. Remove about 15 minutes before serving. Makes about 20.

FRUIT PIZZA

Robyn Stensaas

1 roll refrigerated sugar cookie dough
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
Fresh or frozen fruit

Bake cookie dough on greased pizza pan. Mix cream cheese and powdered sugar. Spread on cooled cookie. Arrange desired fruit on top.

FRUIT PIZZA

Nancy McDonald

8 oz. cream cheese
1/2 c. sugar
1 can pineapple chunks
1/2 c. oleo
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 can mandarin orange slices
10 oz. frozen or fresh (1 pt.) strawberries
1 banana, sliced
2 3/4 c. flour
2 tsp.cream of tartar
1 tsp. soda
1/4 tsp. salt
3 T. cornstarch

Mix shortening and sugar; add eggs and mix in flour, cream of tartar, soda and salt. Press into 2 (12 inch) pizza pans. Bake 8 to 10 minutes at 400°. Mix cream cheese, sugar and 2 tablespoons juice from fruit and spread on crust. Arrange drained fruit on top of cream cheese. Cook remaining juice with 3 tablespoons cornstarch (dissolve cornstarch in cold juice). Cook until thick. Cool. Drizzle over top of fruit. Refrigerate. This can be fixed an hour or so before serving.

Sunday School teaching is evangelism at its opportune best.

GOLDEN TARTS

Paula Herrman

1 stick oleo
3 oz. cream cheese
1 c. flour
1 c. chopped nuts
1 egg
Dash salt
3/4 c. brown sugar
1 tsp. vanilla
1 T. oleo

Blend oleo, cream cheese, and flour. Divide into 24 balls and press into small muffin pan to make a shell.

Beat egg, add sugar, melted oleo, and vanilla to mix well. Add nuts. Fill shells with filling and bake at 350° for about 20 minutes or until light brown.

HOMEMADE FREEZER ICE CREAM

Vivian Carlgren

5 or 6 eggs, beaten
2 c. cream
1 T. vanilla
2 c. sugar
Dash of salt
Milk

Add sugar, cream, salt and vanilla to well-beaten eggs. Pour into freezer and add milk to 2 inches below top of can.

THE BREWER "FAMILY RECIPE" (Ice Cream)

Dana Brewer

4 or 6 eggs
1 3/4 c. sugar
1/2 tsp. salt
2 pt. half & half
2 tsp. vanilla
Milk

Whip eggs till fluffy; add sugar, salt and vanilla and mix in thoroughly; beat in half & half; pour into ice cream freezer and add milk to within 2 inches of top; freeze and watch disappear!

BUTTER PECAN ICE CREAM (1/2 gallon)

Pat Herrman

- 2 T. butter
- 1/2 c. coarse chopped pecans
- 1 c. brown sugar
- 1/2 c. water
- 2 eggs
- 1 tsp. vanilla
- 2 c. half & half
- 1 c. whipping cream

Melt butter in saucepan over low heat. Add pecans stirring until golden brown; set aside.

In medium saucepan combine brown sugar and water. Simmer 2 minutes. In medium bowl beat eggs very well. Add brown sugar mixture. Beat till thick and cooled. Add vanilla, half & half and whipping cream and toasted pecans. Pour into freezer can.

ED'S VANILLA ICE CREAM

Ed Buer

- 6 eggs
- 2 1/2 c. sugar
- 2 tsp. vanilla flavoring
- Milk (to fill 1 1/2 gal. freezer)
- 2 c. cream
- 1/4 tsp. salt
- 1 tsp. lemon flavoring

Beat eggs **well**. Add sugar, salt and cream and mix well. Add flavorings and milk and make sure ingredients are mixed well before freezing.

FUDGE SAUCE FOR ICE CREAM

Linda K Hammer

- 1 lg. can evaporated milk (1 2/3 c.)
- 2 c. sugar
- 3 sq. (3 oz.) unsweetened chocolate

Combine ingredients in saucepan over medium heat. Bring to boil and cook 5 minutes, stirring constantly. Add 1 teaspoon vanilla. Beat briskly until smooth. Serve warm or cold.

FROZEN DESSERT

Mrs Gerold (Vickie) Hall

- 1 pkg. pecan sandie cookies
- 1/2 gal. vanilla soft serve ice cream
- 1 can frozen limeade concentrate

Crush cookies and place half of them in a 9 x 13 inch pan. Soften ice cream and limeade. Mix together. Add a little green food coloring. Pour mixture over the cookie crumbs. Spread evenly. Put remaining crumbs on top. Freeze. Take out of freezer about half an hour before serving. Cut into squares.

LEMON DELIGHT

Pam Hammer

- 1 c. flour
- 1/2 c. soft margarine, do not melt
- 1/2 c. chopped pecans or walnuts
- 1 (8 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 1 c. Cool Whip
- 3 sm. pkgs. instant lemon pudding mix
- 4 c. milk
- 1/4 tsp. lemon extract (optional)
- Cool Whip (sprinkle on top)
- Chopped nuts (sprinkle on top)

Mix flour, margarine and nuts. Press into 9 x 13 inch pan. Bake for 10 minutes, 350°. Cool. Mix cream cheese, powdered sugar, and Cool Whip. Spread on cooled crust. Beat pudding mix and milk and extract together for 3 minutes. Spread over cream cheese layer. Spread Cool Whip over pudding layer. Sprinkle with nuts. Refrigerate. (You can substitute other pudding flavors for variation.)

LEMON DESSERT

Clara Melhus*
(Mrs J K Melhus)

- 1 pkg. lemon Jell-O
- 1 1/2 c. very hot water
- 1 c. sugar
- 1 T. ReaLemon
- 1 can evaporated milk, chilled
- 1/2 lb. lemon sandwich cookies, crushed

Prepare Jell-O with water, sugar and lemon. Chill till congealed; then whip. Whip milk, combine with Jell-O and whip until very light and fluffy. Sprinkle 2/3 of cookies on bottom of cake pan.

Continued Next Page

LEMON DESSERT (Continued)

Spread mixture and sprinkle remainder of crumbs on top. Chill. Serves 10.

(3 recipes makes 2 (9 x 12 inch) cake pans.)

LEMON FLUFF

Deb Carlgren

- 1 (14 1/2 oz.) can or 1 3/4 c. evaporated milk
- 14 oz. pkg. lemon Jell-O or 3 sm. pkgs.
- 1 3/4 c. hot water
- 1 c. sugar
- 2 1/2 c. vanilla wafer **or** graham cracker crumbs

Chill unopened can of milk till icy cold, 3 to 4 hours. Dissolve Jell-O in hot water, chill until partly set; then whip until light and fluffy, add lemon juice and sugar. Whip chilled milk and fold into Jell-O. Line bottom of 9 x 13 inch pan with crumbs; pour Jell-O mix into pan, top with remaining crumbs. Chill until firm. Cut in squares and place a cherry in center of square.

LIGHT GRAHAM CRACKER DESSERT

Linda K Hammer

- 1 1/2 c. milk, scalded
- 1 tsp. vanilla
- 1 c. crushed pineapple
- 1 box graham crackers
- 1 pkg. marshmallows
- 1 qt. Cool Whip
- 1 c. English walnuts

Crush graham crackers. Mix 1/2 graham cracker crumbs with 1 stick of oleo and 1/4 cup sugar and cover bottom of 15 x 10 inch pan. Melt marshmallows in milk and cool. Add vanilla, Cool Whip, pineapple and nuts and pour over graham cracker crust. Sprinkle remaining graham crackers over top. Chill in refrigerator.

Great Spirit, help me never to judge another until I have walked two weeks in his moccasins. Sioux Indian saying

ANNIE'S BAKED PINEAPPLE

Kathryn Gile

1 lg. can pineapple chunks	1/2 lb. Velveeta cheese, cut in cubes
2 T. cornstarch	18 marshmallows, cut in pieces or miniature marshmallows (maybe 1/2 to 3/4 c.)
1 egg	
1/4 c. sugar	

Drain juice from pineapple. Mix cornstarch with sugar and add to juice. Add egg well-beaten. Cook over low heat stirring until mixture thickens.

Put pineapple, cheese and marshmallows in casserole. Pour sauce over all. Bake 350° for 30 minutes.

PINEAPPLE CRISP

Tarra Carlgren

1 (20 oz.) can crushed pineapple	1 c. margarine
1 (18 1/2 oz.) box yellow cake mix	1/2 c. chopped nuts
	Ice cream or whipped topping (optional)

12 servings. 13 x 9 inch cake pan.

Pre-heat oven to 350°. Pour crushed pineapple into a lightly greased cake pan. Sprinkle the cake mix over the pineapple. Pour the melted margarine evenly over the cake mix. Sprinkle nuts over top. Bake in oven 30 to 35 minutes. Serve warm, with or without ice cream/whipped topping.

PEACH COBBLER

Carol Herrman

2 c. peaches	1/2 c. milk
3/4 c. sugar	1/2 tsp. salt
4 T. butter	1 c. flour
1 tsp. baking powder	

TOPPING:

1 c. sugar	1/4 tsp. salt
1 T. cornstarch	1 c. boiling water

Continued Next Page

PEACH COBBLER (Continued)

Bake: 50 minutes, 325°.

Arrange peaches in bottom of an 8 inch square pan. Cream butter with sugar. Sift together flour, salt, baking powder. Add to creamed mixture, alternating with milk in 3 additions. Beat until smooth. Spread batter over fruit. Mix 1 cup sugar with cornstarch and salt. Sift together over batter. Then pour boiling water over everything.

Serve warm with cream or ice cream.

LAYER PUDDING PIE

Bonnie Stevens

FIRST LAYER:
1 stick oleo, melted
1 c. flour
1/2 tsp. baking powder
1 c. chopped nuts

SECOND LAYER:
8 oz. cream cheese
1 c. sugar
1/2 lg. Cool Whip

THIRD LAYER:
2 sm. boxes of instant pudding

FOURTH LAYER:
Rest of Cool Whip

Melt oleo, stir in flour, then baking powder and nuts. Put in baking dish, press, put in oven 350°, brown and let cool. Spread 2nd Layer on cooled mixture. Spread 3rd Layer on, then add the rest of the Cool Whip as the 4th Layer.

RICE PUDDING

Emily Carlgren

Mix in bowl:

- 4 eggs, beaten
- 1 c. sugar
- 1/2 tsp. salt

Add:

- 2 1/2 c. rice, cooked
- 2 tsp. vanilla
- 1 c. seedless raisins
- Dash cinnamon
- Dash nutmeg

Mix well, pour into a greased 1 quart baking dish. Set in a shallow pan filled with 1 inch hot water. Bake in slow oven 325° for 1 hour. I use a crock bowl.

FROZEN STRAWBERRY DESSERT

Paula Herrman

- 1 c. flour
- 1/4 c. brown sugar
- 1/4 c. melted butter
- 1 (10 oz.) frozen strawberries, thawed
- 1 c. sugar
- 2 egg whites
- 1/2 c. chopped nuts
- 1 lg. carton Cool Whip

Mix first three ingredients and spread on cookie sheet and bake 20 minutes at 350°, stirring often. Cool. Spread part of this in bottom of 9 x 13 inch pan. Mix strawberries, sugar, and egg whites for 15 minutes or until thick and foamy. Add nuts and Cool Whip. Spread over top of flour mixture and top with rest of flour mixture. Put in freezer and take out when ready to serve.

ALICE SANDERS' STRAWBERRY DESSERT

Janet Melhus

- Angel food cake
- 1 pt. vanilla ice cream
- 1 c. cold milk
- 1 box vanilla instant pudding
- 1 box strawberry Jell-O
- 1 1/2 c. boiling water
- 1 box sweetened strawberries, frozen

Tear cake into small pieces. Spread in a 9 x 13 inch pan. Combine the ice cream, milk, and pudding. Let stand a few minutes until firm. Then pour over the cake. Combine Jell-O,

Continued Next Page

ALICE SANDERS' STRAWBERRY DESSERT (Continued)

boiling water and frozen strawberries. Let stand until thickened. Pour over the top. Refrigerate until the Jell-O mixture is firm.

STRAWBERRY SHERBET

DeWayne Herrman

- 2 (3 oz.) pkgs. strawberry Jell-O
- 2 c. boiling water
- 2 1/2 to 3 c. sugar
- 2 c. strawberries, mashed
- 2 c. cream
- 1/2 gal. whole milk

Dissolve Jell-O in boiling water. (Let cool.) Add rest of the ingredients and freeze in ice cream freezer.

TOFFEE DESSERT

Jan Melhus

- 2 c. finely crushed graham crackers
- 1 c. finely crushed soda crackers
- 1 stick melted butter
- 2 sm. pkgs. instant vanilla pudding
- 2 c. milk
- 1 qt. softened vanilla ice cream
- 1 (8 oz.) carton whip topping
- 2 lg. frozen Butterfinger candy bars

Combine cracker crumbs and butter. Mix thoroughly until all crumbs are coated. Cover the bottom of a 9 x 12 inch pan with 2/3 of the cracker mixture. Prepare pudding using only 2 cups milk. Blend ice cream into pudding, stirring until smooth. Pour over crumbs. Put into freezer until partly firm. Remove, cover with Cool Whip, remaining 1/3 cracker mixture and crushed candy bars. Refrigerate but do not freeze.

In quietness and in trust shall be your strength. Isaiah 30:15

YUMMY DESSERT

Nancy McDonald

- 1 stick oleo
- 1 c. flour
- 8 oz. pkg. cream cheese
- 3 c. milk
- 1 pkg. instant chocolate pudding
- 1 c. nuts
- 4 1/2 oz. pkg. Cool Whip
- 1 c. powdered sugar
- 1 pkg. (3 oz.) instant vanilla pudding

Mix oleo, flour and nuts and press in 9 x 13 inch pan. Bake 25 minutes 350°. Cool. Mix Cool Whip, cream cheese and powdered sugar. Beat until creamy and spread on 1st layer. Next, mix 1 1/2 cups milk with instant chocolate pudding; spread on cream cheese layer. Next, mix 1 1/2 cups milk with instant vanilla pudding and spread on top. Top with Cool Whip. Garnish with nuts and slivers of chocolate candy bar. Refrigerate until set.

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SCANDINAVIAN SPECIALTIES

Swedish Coffee- - - - - - - - - 205
Julikage (Christmas Bread)- - 205
Swedish Hardtack- - - - - - - 206
Ole's Lefse - - - - - - - - - 206
Lefse - - - - - - - - - - - - 206
Rosettes- - - - - - - - - - - 207
Krislings - - - - - - - - - - 207
Kringle - - - - - - - - - - - 207
Havrekjeks (Swedish Cracker)- 208
Berliner Kranser- - - - - - - 208
Ostkaka - - - - - - - - - - - 208
Ostkaka - - - - - - - - - - - 209
Ris Krem (Rice Pudding)- 209
Rommegrod- - - - - - - - 210
Norwegian Fruit Soup - - 210
Swedish Fruit Soup - - - 210
Norwegian Meatballs- - - 211
Swedish Meatballs- - - - 211
Potatis Korv - - - - - - 211
Rullepolse - - - - - - - 212
Aebleskivers - - - - - - 212
Swedish Pancakes - - - - 213
Norwegian Pancakes - - - 213

SCANDINAVIAN SPECIALTIES

SWEDISH COFFEE

TO STEEP:
Use regular grind coffee. For each standard measuring cup of water (use fresh drawn cold water and boil) measure one level tablespoon of coffee. To clarify this coffee mix together the coffee, one teaspoon slightly beaten egg for each 2 tablespoons coffee and a little cold water. Bring water to boiling, add coffee mixture and simmer slowly 2 to 3 minutes, stirring occasionally. Pour a little cold water in spout to settle grounds. Strain through very fine strainer into a pre-heated server.

For 50 cups:
3 rounded cups coffee, mix 2 eggs and 1/2 cup water with the coffee. Follow above directions.

CHRISTMAS BREAD OR ("JULIKAGE")

Vivian Hammer

2 pkgs. yeast	1 c. sugar
1 tsp. salt	1/2 c. butter
3 c. scalded milk	1/2 c. candied cherries
2 eggs	1/2 c. currants
1/2 c. lukewarm water	1/2 tsp. ground cardamon
1 c. chopped citron	9 c. flour or more

NOTE:
You can use candied fruit mix instead of citron, cherries or currants.

First scald milk and pour over butter, then dissolve yeast in lukewarm water. When milk is lukewarm add yeast and sugar. Add half of flour (4 or 5 cups) and salt and beat well. Add eggs one at a time and beat again. Then add fruit, cardamon and rest of flour - 4 cups or so. Knead and let rise to double bulk, **twice**. Then shape into loaves; when light bake 35 to 40 minutes in moderate oven. Baste with butter and sugar when done.

SWEDISH HARDTACK

Evelyn Carlgren Heltne

1/2 tsp. soda
1 c. buttermilk
3 c. white flour
1 c. whole wheat
1/3 c. brown sugar
6 T. shortening
1 tsp. baking powder
1 1/2 tsp. salt

Mix soda in milk. Mix dry ingredients; then work in brown sugar and shortening as for pie crust. Add milk and soda and mix. Roll very thin. Place on a cookie sheet and bake at 425° until brown.

OLE'S LEFSE

Evelyn Carlgren Heltne

5 c. mashed potatoes
1/2 c. cream
1/4 c. shortening
1 tsp. sugar
1 tsp. salt

Mash potatoes real good, no lumps in them. Add rest of ingredients and mix. Cool overnight, then add 2 cups flour.

Divide into several small balls, roll very thin on a floured pastry cloth, using a lefse rolling pin. Bake on a lefse grill.

LEFSE

Clara Melhus*
(Mrs J K Melhus)

1 c. whole wheat flour
4 (rounded) T. lard
3/4 c. mashed potatoes
3 c. white flour
1/2 T. salt
2 eggs
1/4 c. sugar
Milk

Scald whole wheat flour; add lard and mix well. Cool. Add potatoes, white flour and salt. Moisten with water, if needed. Roll out a small bit of dough at a time, very thin, and bake very lightly on one side;cover with plastic wrap to keep moist until all are baked. Beat eggs with sugar and a small amount of milk. Rub this on unbaked side and let stand a little while. Then bake lightly on this side. Put butter and brown sugar on this

Continued Next Page

LEFSE (Continued)

and roll up. If it gets too dry, dampen pieces with some water and put between plastic, separating each piece. If you store these pieces, they will keep well in the freezer.

ROSETTES

Evelyn Carlgren Heltne

2 eggs	1 c. milk
1 T. sugar	1 c. sifted flour
1/4 tsp. salt	1 tsp. vanilla

Combine egg, sugar and salt. Beat well. Add milk, flour and vanilla. Beat until smooth. Heat rosette iron in deep fat at 375°. Dip iron into batter and then into hot fat for 1 minute or until rosette is golden brown. Lift out, tip to drain on absorbent paper. Dip into powdered or granulated sugar.

KRISLINGS

Elaine Carlgren Sedlacek

2 sticks oleo	1/4 c. sugar
2 1/2 c. flour	1 c. chopped nuts

Combine ingredients and mix thoroughly with hands. Mold into shape in palm of hand. Bake in slow oven (325°) until light brown. Roll in powdered sugar while hot.

KRINGLE

Evelyn Carlgren Heltne

1 1/2 c. sugar	5 c. flour
1/2 c. oleo	2 tsp. soda
2 egg yolks	2 tsp. baking powder
1 1/4 c. buttermilk	Salt
1 c. sour cream	2 tsp. vanilla

Mix as for cookie dough. Pinch off small balls and roll like a pencil and cut in lengths about 7 inches. Make as a bow or a figure eight. Place on a cookie sheet. Bake at 400° until lightly brown.

HAVREKJEKS (Swedish Oatmeal Crackers)

Gladys Carlgren
(Former member)

1 c. cornflakes
2 c. rolled oats
1 c. bran flakes
1/2 c. sugar
2 c. flour
1 c. margarine
1/2 c. hot water
1 tsp. soda

Measure cornflakes and bran flakes, then crush. Add oats, flour and sugar. Cut in margarine with pastry blender. Add soda which has been dissolved in hot water. Blend well. Divide dough into four parts. With a sleeve covered lefse rolling pin, roll out each part separately to 1/16 inch thick on floured pastry cloth. With a pizza cutter, cut into 2 x 3 inch rectangles. Bake for 8 or 10 minutes at 350°. Cool. Crackers are tender. Store carefully.

BERLINER KRANSER (Berlin Wreaths)

Konnie Dyrdahl
(Former member)

2 egg yolks
2 sticks of butter
2 c. flour
2 cooked egg yolks
1 c. powdered sugar

Boil the two eggs until hard. Cool and use yolks only. Separate yolks and whites of 2 eggs. Sift flour and sugar onto baking board and add cooked raw egg yolks. Knead in butter until thoroughly mixed. This is important. Set dough in cool place until chilled. Break off pieces of dough the size of walnuts, roll and shape into small wreaths. Brush tops with slightly beaten whites. Sprinkle lightly with crushed loaf sugar. Bake in moderate oven.

OSTKAKA (Swedish Cheese Cake)

Louise Young

1 lb. cottage cheese (sm. curds)
2 T. flour
3 eggs, slightly beaten
1 tsp. vanilla
1 c. heavy cream
1/2 c. sugar

Continued Next Page

OSTKAKA (Continued)

Stir flour in cottage cheese. Add beaten eggs, sugar, cream and vanilla. Pour in well-greased bowl. Set bowl in pan water. Bake at 350° for 1 hour.

OSTKAKA

Vivian Carlgren

2 1/2 gal. milk
Pinch of salt
1 c. sugar
2 c. milk
3 or 4 eggs
1 (scant) c. flour
1 rennet tablet
2 c. cream
1 tsp. vanilla

Warm milk to lukewarm. Beat flour with a little milk to smooth paste. Dissolve rennet tablet in 2 tablespoons cold water. Add flour mixture to milk and add dissolved rennet to milk and stir until it begins to curdle. Let it stand till it leaves the edges. Stir all together and let stand a few minutes. Let drain in colander lined with cheese cloth. Put curds in baking dishes after mixing with sugar, salt, cream, milk and vanilla. Sprinkle with cinnamon. Bake in slow oven 300° 1 1/2 hours or more until browned. May be served with lingonberries and topped with whipped cream.

RIS KREM (Rice Pudding (Swedish)

Gladys Carlgren
(Former member)

1/2 c. rice
4 c. milk
1/2 c. sugar
3 T. cornstarch
1/4 tsp. salt
4 eggs
Vanilla or cinnamon
8 T. sugar

Cook rice in water. Drain. Scald 3 cups milk in double boiler. Add rice. Mix 1/2 cup sugar, cornstarch, salt and 1 cup cold milk. Add to hot mixture and cook 20 minutes. Add egg yolks slightly beaten. Cook 2 minutes. Pour in baking dish. Cover with meringue made of 4 egg whites and 8 tablespoons sugar. Brown in oven at 350° for 6 to 8 minutes.

ROMMEGROD

Evelyn Carlgren Heltne

4 c. cream
1 1/2 c. flour
3 c. milk
3/4 c. sugar
Pinch of salt

Heat cream until it boils in a heavy kettle. When it is boiling, stir in the flour, a small amount at a time. Keep stirring until fat comes out. This takes time and sometimes the cream won't separate. Drain off the butterfat. Then pour in hot milk. Mix with electric mixer until smooth. Add sugar and salt. Serve with sugar and cinnamon. Top with melted butter.

NORWEGIAN FRUIT SOUP

Louise Jones (P)

1/2 gal. boiling water
1 c. prunes
1/2 c. pearl tapioca (lg.)
1 lg. apple, diced
3/4 c. grape juice
1 c. sugar
1/2 c. raisins
Juice of 1 orange
Juice of 1 lemon
1 stick of cinnamon

Leftover juice from peaches, berries, cherries, etc. also may be added to taste. Cook until tapioca is done. Serve warm or cold.

SWEDISH FRUIT SOUP

Mabel Hammer

1 1/2 c. dried apricots
1/2 c. dried peaches
1/2 c. dried apple
1/4 c. sugar
1/2 c. pitted prunes
1/2 c. seedless raisins
5 T. Minute Tapioca
1 cinnamon stick
2 T. lemon juice

Rinse fruits in cold water. You may vary the fruit as you like. Also cut some fruit into smaller pieces. Put washed fruits into large saucepan with 2 quarts water. Cover and soak fruits for several hours. Then add to this 1/4 cup sugar. Bring tapioca, cinnamon stick and lemon to boiling. Reduce heat to simmer for about an hour or until fruit is tender. Remove from heat and add 1 package frozen raspberries, and 1 can blackberries. Chill and serve with nuts and Cool Whip. This is very rich. A little goes a long way. Keeps for a week or so.

NORWEGIAN MEATBALLS

Evelyn Carlgren Heltne

3 lbs. ground beef
1 lb. sausage
3 eggs
1 1/2 c. oatmeal
1 lg. onion, minced
1 1/2 c. milk
2 tsp. salt
1 tsp. pepper
1/2 tsp. allspice
1/2 tsp. nutmeg
1/2 tsp. ginger

Mix real well. I sometimes use the electric mixer. Make into balls. Brown in frying pan and/or oven.

Make pan gravy, sometimes I add cream of mushroom soup to it. Can be made ahead of time and frozen.

SWEDISH MEATBALLS

Elaine Plowman

1 lb. hamburger
1 egg, beaten
1/2 tsp. nutmeg
Dash pepper
1 sm. onion, chopped
1/2 c. catsup
1/2 tsp. salt
1 c. bread crumbs

Combine all ingredients and shape into balls. Brown in skillet. Remove meatballs and leave 2 tablespoons drippings in skillet. Add 2 tablespoons flour, 1/2 teaspoon Worcestershire sauce, 1/4 cup catsup, 2 cups water to make gravy. Mix all together and cook until thick, then add meatballs and simmer 1 hour.

POTATIS KORV (Swedish Potato Sausage)

Louise Young

1 lb. beef, ground
1 lb. pork, ground
Salt and pepper, to taste
5 potatoes
Good-size onion

Grind potatoes and onion. Mix with meat. Put mixture in casings, or make in small balls and bake in oven.

There are no pastel shades in the Christian ethic.

RULLEPOLSE (Norwegian Meat Roll) **Mrs E A (Inga) Carlgren***

Use flank of beef for outside of roll. Size about 12 x 15 inches. Beef and fresh pork for inner layer. Season with salt, pepper, allspice and minced onion to taste. Form into rolls about 7 inches long and 2 to 4 inches in diameter. Sew outer pieces together so roll will keep its shape. Keep rolls in brine or freeze them until wanted. When ready to use, wrap rolls with string so they will not come apart during cooking. Prick well with fork, then boil until well-done, about 2 hours.

Prick rolls occasionally while they are slowly cooking. Drain well. Press with something heavy overnight or several hours.

AEBLESKIVERS (Danish)

Gladys Carlgren
(Former member)

2 c. buttermilk	4 T. melted butter
2 c. flour	2 tsp. baking powder
1/2 tsp. salt	2 T. sugar
1/2 tsp. soda	2 eggs, separated

Combine all ingredients **except** egg whites. Beat until smooth. Fold in beaten egg whites. Bake in well-greased cups of a Danish Aebleskiver pan. Fill each cup about 3/4 full. Bake until golden brown, turn in cup with fork or knitting needle and brown other side. They will be in shape of a ball.

VARIATION:
A piece of apple, raisin or a nut may be placed in middle of each skiver just before turning. May be rolled in powdered sugar after baking or served with syrup or honey.

SWEDISH PANCAKES

Aileen Nelson Carlgren

Use platt pan or hot griddle.

3 eggs, beaten well	2 c. milk
1 tsp. salt	2 tsp. sugar
1 c. flour	

Mix. Very thin batter. Let stand about 1 hour. Pour on hot skillet and rotate to make real thin.

NORWEGIAN PANCAKES

Ollie Hugos

Brown bacon until crisp, then crumble into a pan. Make a thin pancake mix and pour over the crumbled bacon. Bake in a 350° or 400° oven until done.

ADDITIONAL RECIPES

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MISCELLANEOUS

Homemade Baby Wipes- - - - - - - 215
Dough Ornaments- - - - - - - - - 215
Play Dough - - - - - - - - - - - 215
Cocoa Crock's Handy Substitute - - - - - - - - - - 216
Canned Apples for Apple Pie- - 216
Crock Pickles- - - - - - - - - - 216
Daddy's Sweet Dill Pickles - - 217
Sweet Pickles - - - - - 217
Strawberry Jam- - - - - 217
Picante Sauce - - - - - 218
Picante Hot Sauce - - - 218
Freezer Corn- - - - - - 218
Freezer Corn- - - - - - 218
Spaghetti Sauce - - - - 219
Tomato Sauce- - - - - - 219

MISCELLANEOUS

HOMEMADE BABY WIPES

Carol Herrman

Mix:

1/2 c. water
1 capful alcohol
2 to 3 squirts baby bath **or** baby shampoo

Use only **BOLT** paper towels. Tear off eight sheets. Cut in halves. Fold and stack in square Tupperware container. Pour mix over towels and keep container sealed.

DOUGH ORNAMENTS

Elaine Webb (P)

2 c. flour
1 c. salt
1 c. water

Knead mixture 7 to 10 minutes. Form into figures for Christmas trees or whatever. If you plan to hang ornaments, don't forget to put a hole near the top. Bake in oven at 325° for 1 hour to harden or dry 1 to 2 days at room temperature.

PLAY DOH

Jennifer Webb
Carol Herrman

2 c. self-rising flour
2 T. alum
2 T. salt
2 T. oil
1 c. boiling water
1 T. cream of tartar

Mix all together. Add more flour if it's too sticky. Make different colors by adding drops of food coloring. Fun for the kids to mix and play with! May add peppermint extract for smell.

Life has no questions that faith cannot answer.

COCOA CROCK'S HANDY SUBSTITUTE

Louise Young

1 can (8 oz.) cocoa	1 c. vegetable shortening

Combine cocoa and shortening. Mash into a paste. Place in a container and cover. Chill until ready to use. Two tablespoons of mixture equals 1 ounce (1 square) unsweetened chocolate.

CANNED APPLES FOR APPLE PIE

Evelyn Carlgren Heltne

Peel and slice apples as for pie. Layer them in a crock, using 5 cups sliced apples, 1 cup white sugar until the crock is full. Cover and let stand overnight. Juice will form. In the morning pack into quart fruit jars and fill with juice. Seal and process for 5 minutes at 5 pounds pressure in pressure canner.

RECIPE FOR PIE:

1 tsp. cinnamon or apple pie spice	1 (heaping) T. cornstarch

Add spice and cornstarch to jar of processed apples and shake well. Pour into pie crust, add top crust and bake at 350° for 30 to 40 minutes.

CROCK PICKLES

Joyce Stensaas

Use:

4 in. silver dollar cucumbers	2 T. whole cloves
9 lbs. sugar	1 box cinnamon bark, crumbled
2 T. whole allspice	

Cover washed cukes with cold brine strong enough to float an egg. Weigh down and let stand three weeks. Drain - scald with boiling water and return to washed scalded crock. Cover with cold vinegar. Let stand 10 days - drain well - (discard vinegar) and cut in 3/4 to 1 inch chunks. Weigh and for every 10 pounds of cukes use the above proportions. Thoroughly mix dry ingredients with cuke pieces in the crock. (I mix the spices and put in 3 bags because my family doesn't like the

Continued Next Page

CROCK PICKLES (Continued)

spices clinging to the pickle.) The vinegar clinging to the cuke is all the liquid you need. The sugar will dissolve to form a heavy syrup. No sealing! No cooking! You'll love 'em!

DADDY'S SWEET DILL PICKLES

Doris Herrman

1 qt. boughten sliced dill
  pickles, drained

Add:
2 c. sugar
1/2 tsp. mustard seed
1/2 tsp. celery seed

LET SET AT LEAST OVERNIGHT IN FRIG BUT THEY ARE BETTER AFTER 2 or 3 days.

SWEET PICKLES

Ann Dickerhoof

1 qt. dill pickles, drained
  and sliced

Bring to a boil:
2 1/2 c. sugar
1/4 c. vinegar
1 tsp. mustard seed
1 tsp. celery seed

Pour boiled sugar, vinegar and spices over sliced pickles, let stand in refrigerator for a couple of days before using.

STRAWBERRY JAM (Microwave)

Nona Hedstrom

1 1/2 c. strawberries, pureed
1/4 c. sugar

Mix berries and sugar in *6 cup microwave bowl. Microwave on high 6 minutes. Let cool slightly. Transfer to jar and store in refrigerator.

* This bubbles up so be sure to use 6 cup bowl or it will boil over.

3-12-99 made 15 1/2 pints Spicy

PICANTE SAUCE

Joyce Stensaas

24 16 c. chopped tomatoes
4 2 c. hot peppers (I use green)
4 2 c. onions
3 2 c. vinegar
3 2 T. salt
2 2 T. garlic powder
1 2 T. chili powder
2 2 T. black pepper
~~2 tsp. alum~~
1/2 1/4 c. sugar **or** few drops of
Sweet 10

Add 15 whole jalapenos while cooking 10 halves cut ½ or [illegible] jalapeno in ea jar

Chop tomatoes, peppers, onions (may run through a blender). Mix all ingredients and cook until thick and tender. Thicken with a bit of cornstarch - put in jars and seal. Put in hot water bath for 10 minutes.

PICANTE HOT SAUCE

Tarra Carlgren

4 c. ripe tomatoes
1 lg. onion
2 cloves garlic
4 T. salad oil
2 tsp. salt
1/3 c. vinegar
1 green pepper
1 Jalapeno pepper
1/2 tsp. chili powder

Chop vegetables except for tomatoes, in a blender. Combine all ingredients in large saucepan and simmer approximately 30 minutes (longer for thicker). Place in pint jars and water bath for 10 minutes or may be frozen.

Jalapeno peppers control spicy flavor.

FREEZER CORN

Evelyn Carlgren Heltne

Do not blanch corn. Cut off 4 quarts raw corn. Add 1 quart water, 1 cup sugar and 4 teaspoons salt. Put in heavy kettle and bring to rolling boil. Cool and sack, juice and all.

FREEZER CORN

Evelyn Carlgren Heltne

Approximately 35 ears to make 16 to 18 cups corn. Do not blanch. Cut off corn and put in large roaster. Add 1 pound margarine or butter and one cup of half & half cream. Mix thoroughly with

Continued Next Page

FREEZER CORN (Continued)

the corn.

Bake in 325° oven for 1 hour. Stir with large spoon several times. Rapidly chill in 2 pans in ice water. Package and freeze.

SPAGHETTI SAUCE

Ilah Heltne Gilreath

16 lbs. ripe tomatoes
1 c. chopped onion
4 T. olive oil (optional)
1 T. canning salt
1/4 tsp. pepper
1 tsp. garlic powder
1 tsp. basil leaves
1 tsp. oregano flakes
1/2 tsp. parsley flakes
2 T. brown sugar
1/2 tsp. ground bay leaf

Remove skins and quarter tomatoes. Saute' onions in olive oil. Add tomatoes, bring to boil and simmer uncovered 20 minutes.

Put all of this through a sieve and return juice and remaining ingredients to kettle and simmer 1/2 to 2 hours. Put in jars and process in hot water.

TOMATO SAUCE

Elaine Plowman

1 gal. ripe tomatoes, peeled and quartered
2 stalks celery, cut up
5 or 6 med. onions, cut up and cleaned
Celery and onion salt, to taste
3 or 4 green peppers, cleaned and cut up
1/4 c. sugar
1/2 c. vinegar
1 T. canning salt

Combine all ingredients in a kettle and cook till done. Drain juice and blend the chunks in blender and strain, then freeze in containers. Very good over spaghetti or in meat loaf. Refrigerate the juice and drink it.

ADDITIONAL RECIPES

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INDEX

APPETIZERS, SNACKS, BEVERAGES- - - - - - - - - - - - - - - 7 - 24

Appetizers and Snacks

Caramel Corn - - - - - - - - - 7
Easy Caramel Popped Corn - - 7
Microwave Caramel Corn - - - 8
Microwave Caramel Popcorn- - 8
No Fuss Caramel Corn (Microwave)- - - - - - - - 8
Popcorn Bars - - - - - - - - 9
Yummy Popcorn Mix- - - - - - 9
Cheese Dip - - - - - - - - - 9
Layered Bean Dip - - - - - - 10
Hot Cheese Dip - - - - - - - 10
Spicy Hot Cheese Dip - - - - 10
Cheese-O-Ritos - - - - - - - 11
Chili Con Queso Dip- - - - - 11
Hamburger Cheese Dip - - - - 12
South of the Border Dip- - - 12
Creamy Spinach Dip - - - - - 12
Spinach Dip- - - - - - - - - 13
Vegetable Dip - - - 13
Vegetable Dip - - - 13
Cheese Spread - - - 14
Four-Cheese Cheese Ball- - - - - - - 14
Cheese Ball - - - - 14
Guacamole - - - - - 14
Layered Tostada Dip - - - - - - - 15
Mexican Chip Dip- - 15
Sue's Nacho Dip - - 15
Jerky - - - - - - - 16
Pizza Witches - - - 16
Soft Pretzels - - - 16
Crispix Cookies Snack - - - - - - 17
Old Fashioned Soft Pretzels- - - - - 18
Granola - - - - - - 18
Oyster Cracker Snacks- - - - - 19
Snack Crackers- - - 19
Onion Rings - - - - 19

Beverages

Orange Julius- - - - - - - - 20
Quick Banana Shake - - - - - 20
Eagle Brand Milk - - - - - - 20
Instant Hot Chocolate- - - - 21
Cranberry Punch- - - - - - - 21
Frozen Punch - - - - - - - - 21
Jell-O Punch- - - - 22
Sherbet Punch - - - 22
Wedding Punch - - - 22
Home Brewed Root Beer- - - - - - - 22
Spiced Tea- - - - - 23

SALADS- 25 - 44

Apple Salad - - - - - - - - - - 25
Red Hot Applesauce Salad- - - 25
Lime Jell-O - - - - - - - - - - 25
Peach Salad - - - - - - - - - - 26
Orange Sherbet Salad- - - - - 26
Pineapple Velvet Salad- - - - 26
Cranberry Ice - - - - - - - - - 27
Pink Champagne Salad- - - - - 27
Green Jell-O- - - - - - - - - - 27
Strawberry Salad- - - - - - - 28
Pretzel Salad - - - - - - - - - 28
Golden Nectar Salad - - - - - 28
Cheese and Pineapple Salad- - 29
Easy Orange Jell-O Salad- - - 29
Christmas Salad - - - - - - - - 29
Banana Apricot Delight- - - - 30
Frozen Fruit Salad- - - - - - 30
Frozen Apple Salad- - - - - - 31
Frozen Salad- - - - - - - - - - 31
Hot Chicken Salad - - - - - - 31
Chicken Salad - - - - - - - - - 32
Salmon Salad- - - - - - - - - - 32
Tapioca Salad - - - - - - - - - 32
Rice Salad- - - - - - - - - - - 33
Lemon Pie Salad - - - - - - - - 33
Frog's Eye Salad- - - - - - - - 33
Frog Eye Salad - - - - 34
Lanette's Macaroni Salad - - - - - - - - 34
Cucumber Salad Mold- - 34
Tomato Soup Salad- - - 35
Pea Salad- - - - - - - - 35
Bean Salad - - - - - - - 36
Vegetable Salad- - - - 36
Pea-Bean Relish- - - - 37
Vegetable Salad- - - - 37
Sauerkraut Salad - - - 37
Willetta's Spinach Salad- - - - - - - - 38
Brookville Coleslaw- - 38
Frozen Cabbage Slaw- - 38
Caesar's Salad - - - - 39
Cauliflower Salad- - - 39
Broccoli and Califlower Salad- - - - - - - - 40
Seven Layer Salad- - - 40
Taco Salad - - - - - - - 40
Twenty-four Hour Salad- - - - - - - - 41
Garden Salad - - - - - - 41
Italian Vegetable Salad- - - - - - - - 42
Layered Vegetable Salad- - - - - - - - 42
Dorothy Lynch Dressing - - - - - - - 42
French Dressing- - - - 43
Banana Salad Dressing- 43
Easy Cooked Fresh Fruit Dressing - - - - - - 43

BREADS, ROLLS, QUICK BREADS- - - - - - - - - - - - - - - 45 - 66

Basic Sweet Dough- - - - - - 45
Blender White Bread- - - - - 46
Dinner Rolls - - - - - - - - - 46
Never Fail Sweet Rolls - - - 46
Sweet Dough Cinnamon Rolls - 47
Cinnamon Raisin Bread- - - - 48
Rye Bread- - - - - - - - - - - 48
Swedish Rye Bread- - - - - - 49
Granny's Rye Bread - - - - - 49
Mabel's Swedish Rye Bread - - - - - - - 50
Whole Wheat Bread - 50
French Doughnuts- - 51
Kolache - - - - - - - 51
Beer Bread- - - - - 51
Bagels- - - - - - - 52
English Muffin Loaves- - - - - - 52
Herb Bread- - - - - 53
Quick Egg Bread - - 53

Quick Breads

Bran Muffins - - - - - - - - - 54
Bran Muffins - - - - - - - - - 54
Cinnamon Breakfast Muffins - 54
Pumpkin Muffins- - - - - - - 55
Refrigerator Bran Muffins- - 55
Egg Pancake Deluxe - - - - - 56
Maid Service Pancakes- - - - 56
Mix for Waffles, Cobbler, Biscuits - - - - - - - - - - 56
Standard Waffles - - - - - - 57
Southern Gal Biscuits- - - - 57
Corn Bread - - - - - - - - - - 58
Fluffy Rolls - - - - - - - - - 58
Christmas Morning Rolls- - - 58
Quick and Easy Rolls - - - - 59
Cheese Loaf- - - - - - - - - - 59
Glazed Cinnamon Breakfast Loaf - - - - - - - - - - - - 60
Carrot Loaf - - - - 60
Banana Bread- - - - 61
Banana Nut Bread- - 61
Flo's Delicious Corn Bread - - - - - - - 61
Bestamor's Strawberry Bread - - - - - - - 62
Ginger Bread- - - - 62
Easy Bubble Bread - 62
Peanut Butter Bread - - - - - - - 63
Pumpkin Bread - - - 63
Pumpkin Bread - - - 63
Nut and Raisin Bread - - - - - - - 64
Nut Bread - - - - - 64
Parmesan Rye Twist- 64
Rhubarb Bread - - - 65
Zucchini Bread- - - 65

MEATS- 67 - 90

Beef Bologna - - - - - - - - 67
Enchiladas - - - - - - - - - 67
Beef Empanadas - - - - - - - 68
Bierrocks- - - - - - - - - - 68
Bierrocks- - - - - - - - - - 69
Hamburger Stroganoff - - - - 69
Ranch Special- - - - - - - - 70
Spiced Beef Filling- - - - - 70
Spoonburgers - - - - - - - - 70
Barbecued Beef - - - - - - - 71
Barbecued Meatballs- - - - - 71
Barbecued Sausage Balls- - - 72
Barbecued Ribs - - - - - - - 72
Easy Barbecued Ribs- - - - - 72
Barbecued Beef Brisket - - - 72
Barbecue Sauce - - - - - - - 73
Low Cholesterol Baked Chicken- - - - - - - - - - 73
French Fried Chicken Dip - - 74
Parmesan Chicken Crepes- - - 74
Scott's Chicken Delicious- - 74
Szechwan Orange Chicken- - - 75
Cheese Topped Fish - - - - - 75
Gourmet Fish - - - - - - - - 76
Salmon Luncheon Pie- - - - - 76
Baked Liver and Onions - - - 76
Ham with Brandied Peaches- - 77
Pork Chops Hawaiian- - - - - 77
Pork Chop and Potato Bake - - - - - - - - - - - 78
Tender Lovin' Fare - - - - - 78
Sausage Crepes - - - - - 78
Applesauce Meatballs- - - - - - - 79
Sausage Hamburger Meatballs- - - - - - - 79
Meatballs- - - - - - - - 80
Sweet and Sour Meatballs- - - - - - - 80
Pork-e-Pine Meatballs- - 81
Meat Loaf- - - - - - - - 81
Meat Loaf- - - - - - - - 81
Meat Loaf- - - - - - - - 82
Meat Loaf- - - - - - - - 82
Pizza Meat Loaf- - - - - 82
Stuffed Meat Loaf- - - - 83
Betty's Different Meat Loaf - - - - - - - - - 83
Mexican Meat Loaf- - - - 84
Baked Steak and Vegetables - - - - - - 84
Pepper Steak - - - - - - 85
Round Steak Supreme- - - 85
Spicy Stir-Fried Beef- - 86
Stuffed Steak- - - - - - 86
Uncle Ernie's Great Steaks - - - - - - - - 87
Plum Dumplings - - - - - 87
Never Fail Homemade Noodles- - - - - - - 88
Noodles- - - - - - - - - 88
Egg Noodles- - - - - - - 88
Tomato Gravy - - - - - - 89
Apple Stuffing - - - - - 89
Turkey Stuffing- - - - - 90
Pheasant and Stuffing- - 90

CASSEROLES, SOUPS, STEWS- - - - - - - - - - - - - - - - - - - 91 - 114

Casseroles

Beef Carrot Casserole - - - - 91
Company Casserole - - - - - - 91
Dave's Beef and Biscuit Casserole - - - - - - - - - - 92
Ground Beef Casserole - - - - 92
Hamburger Casserole - - - - - 92
Hamburger Casserole - - - - - 92
Jody's Hamburger Casserole- - 93
Lasagna - - - - - - - - - - - 93
Impossible Lasagna Pie- - - - 94
Lasagna - - - - - - - - - - - 94
Enchilada Casserole - - - - - 95
Mexican Meat Loaf - - - - - - 95
Tostada Casserole - - - - - - 96
Hamburger Spaghetti Sauce - - 96
Oven Spaghetti- - - - - - - - 96
Spaghetti Casserole - - - - - 97
Spaghetti Pie - - - - - - - - 97
Manicotti - - - - - - - - - - 98
Mexican Manicotti - - - - - - 98
Cavatini- - - - - - - - - - - 99
Chicken Breasts in Sauce- - - 99
Cashew Chicken- - - - - - - - 100
Chicken Bott Bi - - - - - - - 100
Chicken Broccoli Casserole - - - - - - - - - - 101
Chicken Casserole - - - 101
Chicken Casserole - - - 102
Chicken Divan - - - - - 102
Chicken Dressing Casserole - - - - - - 102
Chicken Espanol - - - - 103
Chicken and Rice Dinner- - - - - - - - 103
Chicken Supreme - - - - 104
Company Chicken - - - - 104
Escalloped Chicken- - - 104
Breakfast Casserole - - 105
Breakfast Casserole - - 105
Breakfast Casserole - - 105
Breakfast Pizza - - - - 106
Egg and Cheese Casserole - - - - - - 106
Tuna Fish Pies- - - - - 106
Tuna Noodle Ring- - - - 107
Face Lift Casserole - - 108
Pork Chop and Scalloped Potato Casserole- - - 108
Broccoli Casserole- - - 108
Garden Medley Casserole - - - - - - 109
Old Settlers Beans- - - 109
Scalloped Potatoes- - - 109
Spinach Casserole - - - 110
Swiss Vegetable Medley- 110

Soups and Stews

Vegetable Bean Soup - - - - - 110
Egg Drop Soup - - - - - - - - 111
Baked Beef Stew - - - - - - - 111
Brunswick Stew- - - - - - - - 112
Chili Soup- - - - - - - - - - 112
Quick and Easy Stew - - - - - 112
Deer Chili- - - - - - - 113
Texas Style Chili - - - 113
Nothing Soup- - - - - - 114
Quick Onion Soup- - - - 114
Plaza III Steak Soup- - 114

VEGETABLES- 115 - 124

Onion Patties - - - - - - - - - 115
Baked Beans - - - - - - - - - - 115
Barbecued Green Beans - - - - 115
Broccoli Casserole- - - - - - 116
Broccoli and Rice - - - - - - 116
Green Rice- - - - - - - - - - 116
Broccoli Supreme- - - - - - - 117
Cabbage Cheese Casserole- - - 117
Marinated Carrots - - - - - - 117
Creamy Carrot Casserole - - - 118
Corn Casserole- - - - - - - - 118
Frozen Fresh Corn - - - - - - 118
Corn Macaroni and Cheese- - - 119
Scalloped Corn- - - - - - - - 119
Scalloped Corn- - - - - - - - 120
Frozen Cucumbers- - - - 120
Eggplant Casserole- - - 120
Cheesy Diced Potatoes - 120
Delmonico Potato Casserole - - - - - - 121
Make Ahead Potatoes - - 121
Mashed Potatoes - - - - 122
Potatoes Deluxe - - - - 122
Potato Casserole- - - - 122
Potatoes on the Grill - 123
Scalloped Potatoes- - - 123
Scalloped Potatoes- - - 123
Chicken Fried Rice- - - 124
Fruit and Yam Bake- - - 124

CAKES AND CANDIES- 125 - 144

Cakes

Apple Pie Cake - - - - - - - - 125
Autumn Surprise Cake - - - - 125
Carrot Cake- - - - - - - - - - 126
Cheese Cake- - - - - - - - - - 126
Cherry Cheese Cake - - - - - 127
Miniature Cheese Cake- - - - 127
Chocolate Cherry Bundt Cake- 128
Chocolate Sheet Cake - - - - 128
Chocolate Oatmeal Cake - - - 129
Hot Fudge Pudding Cake - - - 129
Old Fashioned Chocolate Sheet Cake - - - - - - - - - 130
Coffee Cake- - - - - - - - - - 130
Coffee Cake- - - - - - - - - - 131
Coffee Cake- - - - - - - - - - 131
Coffee Cake- - - - - - - - - - 132
Cherry Coffee Cake - - - - - 132
Coffee Cake- - - - - - - - - - 132
Overnight Coffee Cake- - - - 133
Bev's Banana Cake- - - - 134
Banana Cake- - - - - - - - 134
Banana Split Cake- - - - 134
Doctor Bird Cake - - - - 135
Easy White Cake- - - - - 135
Hot Milk Cake- - - - - - 135
Lazy Daisy Cake- - - - - 136
Oatmeal Cake - - - - - - - 136
Pineapple Cake - - - - - - 137
Pineapple Pecan Cake - - 137
Orange Pineapple Supreme Cake - - - - - - - - - - - 138
Rhubarb Cake - - - - - - - 138
Rhubarb Cake - - - - - - - 138
Zucchini Cake- - - - - - - 139
Smooth and Creamy Frosting - - - - - - - - 139
Susie Q Filling for Twinkie Cupcakes - - - 140
Quick and Easy Chocolate Icing- - - - - - - - - - 140

Candies

Buckeyes - - - - - - - - - - - 140
Butterscotch Crunch Candy- - 141
Cherry Chocolate Candy - - - 141
Date Loaf Candy- - - - - - - - 141
Easy Divinity- - - - - - - - - 142
Fudge- - - - - - - - - - - - - - 142
Holiday Fudge- - - - - - - 142
Peanut Brittle Candy - - 143
Peanut Brittle - - - - - - 143
Microwave Peanut Brittle- - - - - - - - 144
Rich Chocolate Candy - - 144

COOKIES- 145 - 176

Almond Bark Cookies- - - - - 145
Hopscotch- - - - - - - - - - - 145
Quick Peanut Butter Cookies- 145
Chocolate Coated Cookies - - 146
Cherry Cheese Bars - - - - - 146
Dutch Babies - - - - - - - - 147
Eagle Brand Bars - - - - - - 147
Lemon Bars - - - - - - - - - 147
Quick Bars - - - - - - - - - 148
Salted Peanut Chews- - - - - 148
Seven Layer Cooky Bars - - - 149
Batter Up Brownies - - - - - 149
Brownies - - - - - - - - - - 149
Brownies - - - - - - - - - - 150
Cream Cheese Brownies- - - - 150
Joel's Favorite Brownies - - 150
Phyllis' Brownies- - - - - - 151
Quickie Brownies - - - - - - 151
Super Brownies - - - - - - - 151
Banana Cookies - - - - - - - 152
Brown Sugar Drops- - - - - - 152
Buffalo Cookies- - - - - - - 153
Candy Kiss Cookies - - - - - 153
Cheese Cake Cookies- - - - - 153
Chewy Chocolate Cookies- - - 154
Cherry Chip Chocolate Chip Cookies- - - - - - - - - - 154
Chocolate Chip Cookies - - - 154
Dietetic Chocolate Chip Cookies- - - - - - - - - - 155
Pudding Chocolate Chip Cookies- - - - - - - - - - 155
Soft Chocolate Chip Cookies- 156
Crunchy Cookies- - - - - - - 156
Chocolate Drop Cookies - - - 157
Chocolate Nut Cookies- - - - 157
Danish Apple Bars- - - - - - 158
Date Cookies - - - - - - - - 158
Filled Cookies - - - - - - - 159
Forgotten Cookies- - - - - - 159
Filled Cookies - - - - - - - 160
Grand-Kid Cookies- - - - - - 160
Grape Nut Cookies- - - - 161
Gingersnaps- - - - - - - 161
Icebox Cookies - - - - - - 161
Lace Cooky Baskets - - - 162
Lemon Snap Cookies - - - 162
Meringue Cookies - - - - 162
Mini Pecan Tarts - - - - 163
Minnie's Crispy Cookies- 163
Molasses Cooky Cutouts - 164
Oatmeal Crisp Cookies- - 165
Oatmeal Cookies- - - - - 165
Oatmeal Cookies- - - - - 166
Oatmeal Cookies- - - - - 166
Oatmeal Cookies- - - - - 166
Peanut Butter Fingers- - 167
Peanut Butter Fingers- - 167
Pecan Bars - - - - - - - 168
Potato Chip Cookies- - - 168
Pumpkin Pie Squares- - - 168
Quick and Easy Cookies - 169
Ada's Sugar Cookies- - - 169
Amish Sugar Cookies- - - 170
Snickerdoodles - - - - - 170
Favorite Sugar Cookies - 170
Krischekies- - - - - - - 171
Soft Cut-out Sugar Cookies- - - - - - - - 171
Spritz - - - - - - - - - 172
Sugar Cookies- - - - - - 172
Sugar Cookies- - - - - - 172
Sugar Cookies- - - - - - 173
Virgie's Powderpuffs - - 173
White Cookies- - - - - - 174
Tea Cakes- - - - - - - - 174
Tea Cakes- - - - - - - - 174
Tea Time Tassies - - - - 175
Thumbprint Christmas Cookies- - - - - - - - 175
Watergate Cookies- - - - 176

PIES AND DESSERTS- 177 - 204

Pies

Open Apple Pie - - - - - - - 177
Sugarless Apple Pie- - - - - 177
Cherry Cheese Pie- - - - - - 178
Cherry Pie Filling - - - - - 178
Custard Pie- - - - - - - - - 178
Coconut Cream Pie- - - - - - 179
Cream Gooseberry Pie - - - - 179
Sour Cream Raisin Pie- - - - 179
Vanilla Pie Filling- - - - - 180
Microwave Vanilla Cream Pie- 180
German Sweet Chocolate Pie - 181
Impossible Brownie Pie - - - 181
Impossible Pie - - - - - - - 182
Lemon Pie- - - - - - - - - - 182
Two Crust Lemon Pie- - - 182
Rhubarb Custard Pie- - - 183
Strawberry Rhubarb Pie - 183
Sour Cream Pie - - - - - 183
Green Tomato Mincemeat - 184
Nut Pie- - - - - - - - - 184
Oatmeal Pie- - - - - - - 184
Never Fail Meringue- - - 184
Pie Crust- - - - - - - - 185
Never Fail Pie Crust - - 185
Never Fail Pie Crust - - 186
Egg Pie Shell- - - - - - 186
Easy No Roll Pie Crust - 186

Desserts

Apple Cobbler- - - - - - - - 187
Apple Pudding- - - - - - - - 187
Apple Pudding- - - - - - - - 187
Banana Split Cake- - - - - - 188
Blueberry Dessert- - - - - - 188
Butterfinger Delight - - - - 188
Cheese Cake- - - - - - - - - 189
Cherry Topped Cheese Cake- - 189
Elegant Cheese Roll- - - - - 190
Cherry or Berry Cobbler- - - 190
Cherry Breeze- - - - - - - - 191
Coconut Dessert- - - - - - - 191
Cherry Turnovers - - - - - - 192
Cooky Pudding- - - - - - - - 192
Cup Custard- - - - - - - - - 193
Date Pudding - - - - - - - - 193
Dessert- - - - - - - - - - - 194
Fruit Compote- - - - - - - - 194
Frozen Fruit Cups- - - - - - 194
Fruit Pizza- - - - - - - - - 195
Fruit Pizza- - - - - - - - - 195
Golden Tarts - - - - - - - - 196
Homemade Freezer Ice Cream- - - - - - - - - 196
Brewer Family Ice Cream- 196
Butter Pecan Ice Cream - 197
Ed's Vanilla Ice Cream - 197
Fudge Sauce- - - - - - - 197
Frozen Dessert - - - - - 197
Lemon Delight- - - - - - 198
Lemon Dessert- - - - - - 198
Lemon Fluff- - - - - - - 199
Light Graham Cracker Dessert- - - - - - - - 199
Baked Pineapple- - - - - 200
Pineapple Crisp- - - - - 200
Peach Cobbler- - - - - - 200
Layer Pudding Pie- - - - 201
Rice Pudding - - - - - - 202
Frozen Strawberry Dessert- - - - - - - - 202
Strawberry Dessert - - - 202
Strawberry Sherbet - - - 203
Toffee Dessert - - - - - 203
Yummy Dessert- - - - - - 204

SCANDINAVIAN SPECIALTIES- - - - - - - - - - - - - - - - - - - 205 - 214

Swedish Coffee- - - - - - - - - 205
Julikage (Christmas Bread)- - 205
Swedish Hardtack- - - - - - - 206
Ole's Lefse - - - - - - - - - 206
Lefse - - - - - - - - - - - - 206
Rosettes- - - - - - - - - - - 207
Krislings - - - - - - - - - - 207
Kringle - - - - - - - - - - - 207
Havrekjeks (Swedish Cracker)- 208
Berliner Kranser- - - - - - - 208
Ostkaka - - - - - - - - - - - 208
Ostkaka - - - - - - - - - - - 209
Ris Krem (Rice Pudding)- 209
Rommegrod- - - - - - - - 210
Norwegian Fruit Soup - - 210
Swedish Fruit Soup - - - 210
Norwegian Meatballs- - - 211
Swedish Meatballs- - - - 211
Potatis Korv - - - - - - 211
Rullepolse - - - - - - - 212
Aebleskivers - - - - - - 212
Swedish Pancakes - - - - 213
Norwegian Pancakes - - - 213

MISCELLANEOUS- 215 - 220

Homemade Baby Wipes- - - - - - - 215
Dough Ornaments- - - - - - - - - 215
Play Dough - - - - - - - - - - - 215
Cocoa Crock's Handy Substitute - - - - - - - - - - 216
Canned Apples for Apple Pie- - 216
Crock Pickles- - - - - - - - - - 216
Daddy's Sweet Dill Pickles - - 217
Sweet Pickles - - - - - 217
Strawberry Jam- - - - - 217
Picante Sauce - - - - - 218
Picante Hot Sauce - - - 218
Freezer Corn- - - - - - 218
Freezer Corn- - - - - - 218
Spaghetti Sauce - - - - 219
Tomato Sauce- - - - - - 219

ADDITIONAL NOTES

* * * * *

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